Candace Nelson's
Angel Food Cake

Cookie Cravings Conquered
with Slice-and-Bake Doughs

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BIRTHDAY CAKE
MACARONS
page 49

65 Recipes and Baking **Ideas for Summer**

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CEMITAS

Originating from Puebla, Mexico, these slightly sweet sandwich rolls get their incredible texture and height from Platinum® Yeast from Red Star®.

Makes 6 rolls

2½ cups (313 grams) all-purpose flour
2 tablespoons (24 grams) granulated sugar
1 (0.25-ounce) package (7 grams) Platinum Yeast® from Red Star®
1½ teaspoons (4.5 grams) kosher salt
½ cup (120 grams) whole milk
¼ cup (57 grams) unsalted butter
3 large eggs (150 grams), divided
1 tablespoon (15 grams) water
Sesame seeds, for sprinkling

1. In a large bowl, whisk together flour, sugar, yeast, and salt. Make a well in center.
2. In a small saucepan, heat milk and butter over medium heat, stirring occasionally, until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture and 2 eggs (100 grams) to flour mixture, and stir until combined. Cover and let stand for 15 minutes.
3. Turn out dough onto a heavily floured surface, and knead until dough is smooth and elastic, 6 to 8 minutes. (Dough will still be lightly tacky.) Shape dough into a round.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
5. Line a baking sheet with parchment paper.
6. Divide dough into 6 portions (about 110 grams each). On a work surface, using a cupped hand, roll each portion of dough into a tight round; transfer to prepared pan. Lightly flatten each roll with your hand. (Rolls should still be about 1½ inches thick.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 25 to 30 minutes.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Lightly brush each roll with egg wash; sprinkle sesame seeds on top as desired.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 8 to 10 minutes, covering with foil during final 2 minutes of baking to prevent excess browning. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

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Announcing our 2023

BAKING RETREATS

It's time to take an adventure the *Bake from Scratch* way.

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All you need to do is pack your bags—the aprons will be waiting for you.

For all of the delicious details on these retreats and to register, email *events@bakefromscratch.com*.
To stay up-to-date on our baking retreat announcements, sign up for our newsletter, PreHeat!

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MAKING SUMMER MEMORIES

My favorite part of this time of year—besides the ripe peaches and cherries that are always in my kitchen for baking—are memories of summer vacation. Visits to my Mimi's house happened more often when I was out of school, and, of course, summer was when we took our family trips.

I'm so excited to finally feature one of my favorite travel destinations—San Miguel de Allende, Mexico. The beautiful city is filled with stunning architecture, blooming flowers that line the doors and windows, and, best of all, *panaderías* (bakeries). As you walk their historic streets, you can feel the pride that San Miguel has in its culture and traditions. Over the course of my visits to San Miguel, I've adopted a tradition of my own, sitting with the doors flung open at Cumpanio, enjoying one of their delicious conchas and a glass of wine while taking in the activities of the bustling streets. It brings me joy to share with you the wonderful experiences I had on my most recent visit there, from the friendly faces and warm welcomes of the locals to a scrumptious assortment of breads and pastries. Two that I particularly love are *pan de muerto* and *concha con nata*, which we've adapted for you to bake at home and further share in the experiences and stories of this remarkable city. The kindness and hospitality shown to us by everyone we encountered still warms my heart, and I know you'll experience the same when you visit this special place.

Speaking of being near to my heart, our Lost & Found recipe features one of my mother's favorite cakes. (If you're in our Monday night Baking School with Williams Sonoma classes, you know her fondly as "Mama BFS"!) Using only her vivid memories, we've re-created the Cherry-Pecan Cake that she loved as a child from the long-closed Pizitz Bakery that was once a mainstay in our hometown. In searching for recipes to use in our Lost & Found feature, we often cast a wide net, but sometimes what we're looking for is right under our noses. If you have a cherished childhood recipe, email me at bakefromscratch@hoffmanmedia.com to tell me all about it.

Another person near and dear to me you'll meet is Ginger Johnson. Ginger is a loyal *Bake from Scratch* reader, avid home baker, and frequent baking retreat attendee. In fact, she and I are probably baking our way through Italy together on a twice-sold-out baking retreat as you're reading this. Our friendship goes beyond the kitchen and spans the globe. Candace Nelson, founder of the famous cupcake bakery Sprinkles, was also a home baker before she decided to pursue it professionally. Candace shares her story and recounts the transition from investment banker to professional baker and successful businesswoman who continues to support other female entrepreneurs in their own path.

New recipes and color-filled bakes await you in our rainbow sprinkles, summer flavors, and stone fruit features, as well as in a fast batch of quick breads and flaky stuffed empanadas. For me, these pages are jam-packed with fond memories and creative inspiration, and I hope they bring you excitement and joy, too.

Happy baking,

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com*
and follow us for
daily baking inspiration.

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PHOTOGRAPHY BY
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MARY BETH JONES

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RECIPE CORRECTION
While we aim for perfection with each of our recipes, we do make the occasional mistake. Here is a correction from a recent issue.

JANUARY/FEBRUARY 2023
Pain Suisse (page 105)
Toward end of step 7: Using a long knife or pastry wheel, cut into 8 (5x1½-inch) strips (instead of 10x1½-inch strips).

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FROM NEW BAKING BOOKS TO A SUMMER FRUIT TOOL EVERY BAKER NEEDS, HERE'S A QUICK ROUNDUP OF WHAT WE'RE LOVING RIGHT NOW

PASTRIES IN THE CITY OF DREAMS

DEMEL

Exploring the world of pastries and desserts is the best kind of adventure, and our assistant editor, Chessa Parker, hopes to one day visit Demel. A bakery and coffeehouse in the heart of Vienna, Austria, Demel was established in 1786 to showcase artisanal baking fit for royalty. Through the pastry chefs' incredibly detailed craftmanship, doughs are transformed into stunning works of art, yet baked goods aren't the only art in the bakery worth noticing. The bakery's décor is welcoming while still maintaining an elegant and sophisticated atmosphere. With a history as rich as its desserts, Demel is a must-see in the baking world.

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When working with stone fruit, particularly cherries, a specialty gadget is often required. A cherry pitter is a big labor- and time-saving tool, and our favorite version is the Good Grips Multi-Cherry & Olive Pitter from Williams Sonoma. This tool allows you to pit six cherries (or olives) at once, and the attached tray catches the pits so they don't go flying all over your kitchen. Put it to decadently delicious use with our Chocolate Cherry Tart on page 61.

AVAILABLE AT:
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A GRAND COOKBOOK FOR EVERY KITCHEN

***EVERYDAY GRAND* BY JOCELYN DELK ADAMS**

Jocelyn Delk Adams, the personality behind the blog *Grandbaby Cakes* and author of the award-winning cookbook of the same name, has released another must-have cookbook. *Everyday Grand* is drenched in positivity and joy and includes more than 80 Southern-inspired comfort recipes to turn every day into a celebration. Whether you're in the mood for a light Georgia Peach Salad with Candied Pecans and Cornbread Croutons or decadent Salted Caramel Chocolate Chip Cookies, Jocelyn has a recipe for every reader and every occasion. *Everyday Grand* teaches readers how to create personal joy through affirmations, gratitude, and incredible recipes that can't be missed!

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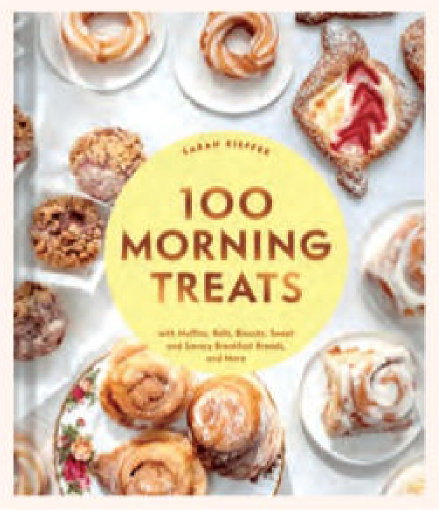
BY SARAH KIEFFER



Sarah Kieffer, the author of *100 Cookies* and most known for her pan-banging cookies, is back with a new cookbook for your year-round morning bakes. From Creamy Jammy Coffee Cakes to Sesame Chocolate Rye Breakfast Cookies, *100 Morning Treats* has a recipe for every craving. At more than 300 pages, Sarah's book provides home bakers with recipes, tips, tools, and tricks to make the most important meal of the day also your tastiest.

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100 Morning Treats is available for preorder at *amazon.com* and is officially on sale May 9, 2023.

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A TREASURED BAKING FRIEND

GINGER JOHNSON IS A HOSTESS EXTRAORDINAIRE, AVID HOME BAKER, AND DEVOTED ATTENDEE OF *BAKE FROM SCRATCH* BAKING RETREATS. WITH ALMOST EVERY RETREAT UNDER HER BELT, GINGER SHARES HER INCREDIBLE PASSIONS WITH US.

La Cuisine Paris
La Cuisine Paris

How did your love of baking come about?
Ginger Johnson: My childhood kitchen was a constant place of activity, filled with wonderful smells and treats that my mother produced. She was incredibly concerned with the quality, taste, and presentation of her food. She instilled in her seven children a true love and appreciation of cooking.

Why do you enjoy baking?
GJ: There are several reasons. I love the challenge of combining ingredients and techniques to create something new. I like the science behind baking and how you can alter variables to change the outcome. Mostly, I think giving homemade goods is the best way to show love and care to others.

How long have you been a reader of *Bake from Scratch*, and what drew you to the magazine?
GJ: I have the first issue that I saw on a magazine stand. The stories behind the bakes, the pictures, and the overall quality separate it from other magazines. After seven years of baking from it, I'm confident the recipes are reliable and my bakes will be successful.

Tell us about the baking retreats you've attended and what you've enjoyed most about them.
GJ: I went to the very first retreat, which focused on bread-making, in San Francisco, California, to spend some quality time with my daughter, Audrey. We had so much fun learning techniques. There was a lot of laughter and enthusiasm! I met this incredible group of bakers from all over the country, who remain good friends. My husband comes on the retreats as a baker and equally enjoys them. Each retreat, we meet new friends whom we correspond with. We're impressed with the retreats' travel arrangements, the classes, as well as time to explore an area on our own. We feel more of a sense of a region's community and less like we're traveling like a tourist. We can't select a favorite, as they are all so unique, and we can't wait for the ones we are going on this year! It's easier for me to count the retreats I haven't been on—I think I've been to all but three!

You have a reputation for being a gracious hostess. How does your baking influence that?
GJ: I live on an almond ranch in California, which is a great venue for large parties. My husband and I are active in community affairs and host large groups of anywhere from 100 to 300 people for political events or local charities. I like to make all the appetizers or desserts and am able to do this by planning and freezing items ahead and, of course, enlisting the help of my three children and seven grandchildren to serve! I often take *Bake from Scratch* recipes and experiment to bake individual servings.

What currently inspires your baking?
GJ: I am inspired by all of the above: the magazine, the retreats, and the community of bakers that we are connected to. And I'm inspired when Brian Hart Hoffman says, "Bake it your own!"

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SIMPLIFYING STONE FRUIT

HERE'S OUR GUIDE TO MAKING THE MOST OF SUMMER STONE FRUIT SEASON

A stone fruit is a summer-grown fruit with a thin-skinned exterior covering a juicy flesh that surrounds a hard round or oval pit called the stone, which encases and protects the seed. Stone fruits include apricots, cherries, coconuts, mangoes, nectarines, peaches, and plums. Cherries and apricots start arriving in late spring, and once midsummer hits, peaches, plums, mangoes, and nectarines take over the scene. Coconut lovers can rejoice because they're actually in season year-round.

To determine whether stone fruit is ripe, first pay attention to the smell. It should have a sweet, slightly floral aroma. Ripe stone fruit also should give a little when gently pressed but not be squishy. But be careful when handling the fruit—squeezing too hard will bruise it. Finally, inspect the fruit for mostly smooth skin with just a bit of wrinkling around the stem, which is a sign of sweetening as the water within the fruit begins to evaporate.

If your fruit isn't fully ripe, store it in a dry place at room temperature with plenty of air circulation around it until it's ready. To speed up ripening, place the fruit in a closed paper bag to contain the ethylene gas. Ripened fruit can be refrigerated in an open paper or plastic bag for 3 to 5 days before showing signs of spoilage.

To make quick work of cherries, reach for a specialty pitting tool. Our favorite cherry pitter is the **Good Grips Multi-Cherry & Olive Pitter by Williams Sonoma**, which can pit six cherries at once and collects the pits. And as the name implies, this tool works great to pit olives, too. *williams-sonoma.com*

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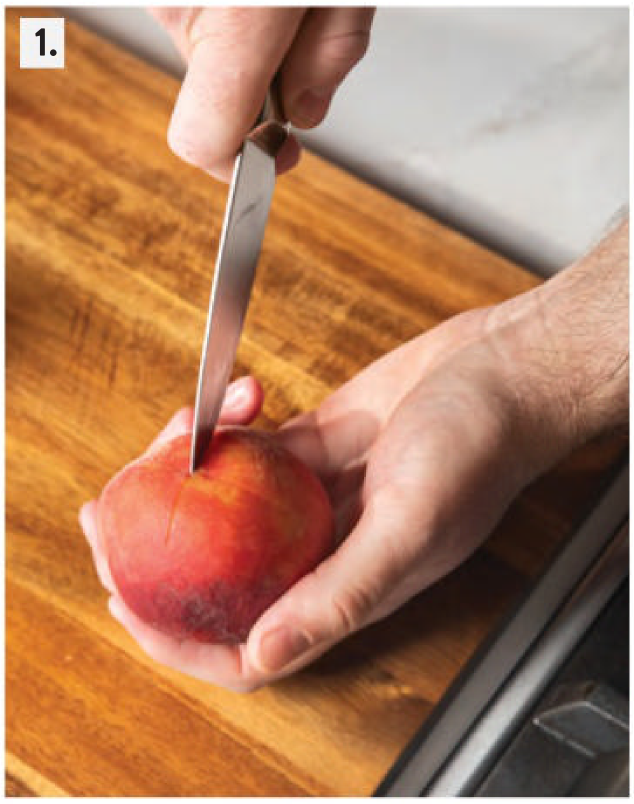

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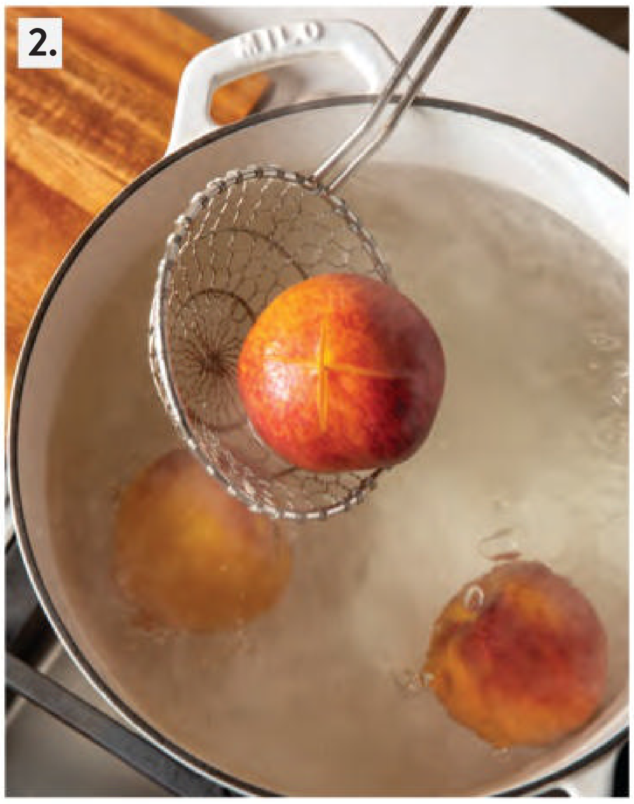

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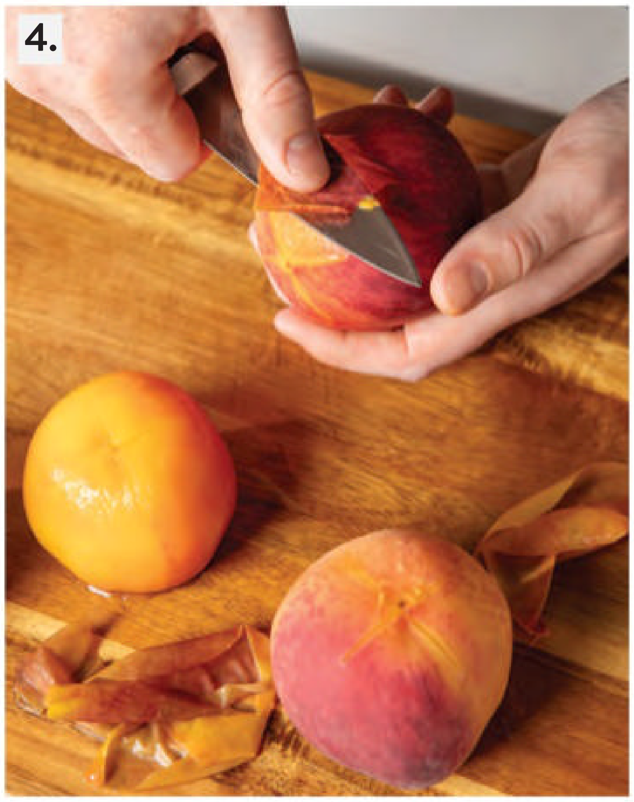

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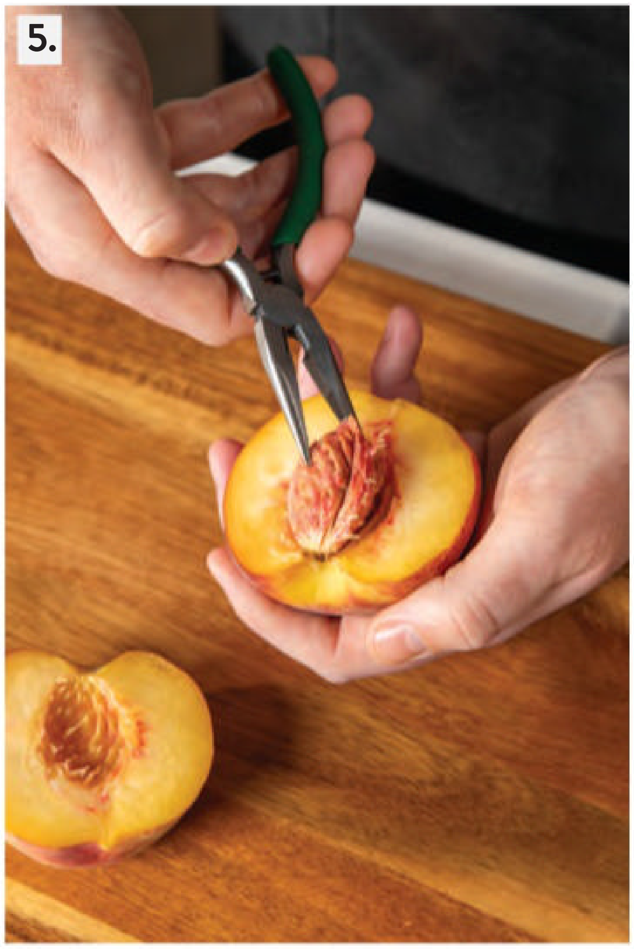

6.

Peeling, Pitting, and Prepping Stone Fruit

Assuming you need only a handful of cherries or one or two larger fruit such as nectarines or plums, simply cut the fruit in half from stem to end with a paring knife and use the tip of the knife to cut around or a spoon to scoop around the pit and remove it. If you're prepping a lot of fruit, though, there are time-saving tools and techniques.

This quick and easy method works equally well for apricots, nectarines, peaches, plums, and even tomatoes! First, bring a large saucepan of water to a boil over medium-high heat. Next, prepare an ice water bath in a large bowl.

1. Using a paring knife, cut a small *X* through the end of the fruit. Take care to cut through the peel but not deep into the flesh.

2. Carefully add a few whole fruit at a time to the water and simmer for 1 to 1½ minutes. The fruit is ready to remove when you see the peel at the *X* just beginning to loosen and separate at the cuts.

3. Using a spider strainer or slotted spoon, transfer the fruit to the ice water bath, and let the fruit cool enough to handle.

4. Starting at the *X* cut, grasp the loosened peel of the fruit between your thumb and the paring knife, and pull the peel straight back and off. The peel should come off easily and in large pieces.

5. If the pits are hard to remove or you're finding it difficult to get a good grip on the fruit, a clean pair of needle-nose pliers makes a great tool. Just work the tip of the pliers under the pit, squeeze the handles, and pull.

6. To freeze fruit, slice it into ¼- to ½-inch-thick wedges, and place them in a single layer on a wax paper-lined baking sheet. Freeze the fruit on the pan until firm and then transfer it to a heavy-duty resealable plastic bag for freezer storage.

USE THE BEST TOOLS

For coconut, mango, and other large stone fruit that remains relatively firm even after ripening, our preferred method of peeling is a handheld straight or Y-peeler. Just be sure to wash your fruit before peeling. ◼

SHARING A SLICE

BRINGING NEW LIFE AND LUSTER TO THE TREASURED PIZITZ BAKERY CHERRY-PECAN CAKE OF BIRMINGHAM, ALABAMA, AND A BELOVED BIRTHDAY TRADITION

BY AMBER WILSON

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY MARY BETH JONES

In Birmingham, Alabama, home to the parent company of *Bake from Scratch*, Hoffman Media, and founder Phyllis Hoffman DePiano, the Pizitz family's retail legacy dates back to 1899 when Louis Pizitz opened a small store that ultimately became the family's namesake department store. But past the elaborate window displays, shimmering chandeliers, and towering escalators was where the true magic resided. Tucked away in the store's gleaming bakery case were rows and rows of perfectly decorated cakes, but the crown jewel was the Cherry-Pecan Cake.

"My mom was a fabulous cake baker, but she bought us a decorated Cherry-Pecan Cake from Pizitz every year for our birthday," says Phyllis, also known as "Mama BFS" (*Bake from Scratch*) to participants in Baking School with Williams Sonoma.

Swathed in a smooth blanket of snow-white frosting, the three-layer cake was simply decorated with a ring of glinting cherries on top. Peeking through each velvety layer of cake was a filling of richly sweet, vanilla-kissed frosting studded with glossy ruby-red maraschino cherries and a crunchy confetti of chopped pecans—the fruity, nutty filling was Phyllis's favorite part of the cake.

"We frequented the bakery for a slice of cake periodically, but the whole cake was a very special treat. It was heavenly," Phyllis professes. "If you mention the cake to people who have been in Birmingham for a long time, the reaction is the same."

Her mother always displayed the cake on a glass cake stand, as it delightfully and deliciously denoted a special day in their home. While Pizitz department stores aren't around anymore, the memory of this cake lingers in every dreamy morsel. May this cake adorn your family's table for years to come so the ambrosial legacy lives on.

CHERRY-PECAN CAKE

Makes 1 (8-inch) cake

Thanks to a reverse creaming method and just egg whites in the batter, the layers of this cake bake evenly with a tender crumb that soaks up every drop of the sweet and crunchy filling.

2¼ cups (281 grams) unbleached cake flour*
1½ cups (300 grams) granulated sugar
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
¾ cup (170 grams) unsalted butter, softened
¾ cup (180 grams) whole milk, room temperature
3 large egg whites (90 grams), room temperature
3 tablespoons (45 grams) sour cream, room temperature
1½ teaspoons (6 grams) vanilla extract
Vanilla-Almond Buttercream (recipe follows)
1 cup (150 grams) finely chopped maraschino cherries, patted dry
½ cup (54 grams) finely chopped toasted pecans*

1. Preheat oven to 350°F (180°C). Spray 3 (8-inch) round cake pans with baking spray with flour. Line bottom of pans with parchment paper.
2. In the bowl of a stand mixer, whisk together flour, sugar, baking powder, salt, and baking soda by hand. Add butter; using the paddle attachment, beat at medium-low speed until butter is incorporated and mixture resembles coarse crumbs, about 2 minutes.
3. In a medium bowl, whisk together milk, egg whites, sour cream, and vanilla. With mixer on low speed, add one-third of milk mixture (about ⅔ cup or 180 grams) to flour mixture. Increase mixer speed to medium, and beat until light and fluffy, 1 to 2 minutes. Gradually add remaining milk mixture, beating until well combined and stopping to scrape sides of bowl. Divide batter among prepared pans (about 1½ cups or 356 grams each).
4. Bake until a wooden pick inserted in center comes out clean, 20 to 30 minutes. Let cool in pans on wire racks for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. In another medium bowl, stir together 3 cups (690 grams) Vanilla-Almond Buttercream, cherries, and pecans.
6. Level cooled cake layers, if desired. Place 1 cake layer on a serving plate. Spread half of cherry buttercream mixture on top. Top with second cake layer, and spread remaining cherry buttercream mixture on top. Top with remaining cake layer.
7. In a small bowl, reserve 1 cup (212 grams) Vanilla-Almond Buttercream. Spread remaining buttercream on top and sides of cake. Using an offset spatula, scrape excess frosting off sides of cake to smooth and expose cake layers, if desired. Refrigerate assembled cake for at least 15 minutes.
8. Transfer reserved buttercream to a pastry bag fitted with a medium open star piping tip (Ateco #826). Pipe buttercream on top of cake as desired. Cover and refrigerate for up to 3 days.

**We used King Arthur Unbleached Cake Flour and Schermer Pecans.*

Vanilla-Almond Buttercream

Makes about 8 cups

2½ cups (565 grams) unsalted butter, softened
2 teaspoons (6 grams) kosher salt
7¾ cups (930 grams) confectioners' sugar
¾ cup (180 grams) heavy whipping cream
2¼ teaspoons (9 grams) almond extract
1¼ teaspoons (5 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth and creamy, 1 to 2 minutes. With mixer on low speed, add confectioners' sugar, 1 cup (120 grams) at a time, alternately with cream and extracts, beating until combined after each addition and stopping to scrape sides and bottom of bowl. Increase mixer speed to medium-high, and beat until pale and fluffy, 1 to 2 minutes. Use immediately.

PEACHES

APPRECIATING THE SIMPLE, PURE POWER OF THE PEACH

BY AMBER WILSON
PHOTOGRAPHY BY KYLE CARPENTER
STYLING BY LUCY FINNEY

Nothing quite embodies summer like a peach—the precious, blushing summertime jewels, gently scented with floral notes kissed with vanilla, the heavy weight of the orb filled with nectar, and the promise of endless, languorous summer days. My fondest memory of a peach will forever be in the form of a peach pie I made one June afternoon. The pie was shared with loved ones as we sprawled out on the grass. We devoured it straight from the glass pie plate while watching the sun set. All that was needed to accompany the pie was a small jar of softly whipped cream, so soft it gently folded upon itself at the mere warm gaze of the peach pie. The peach wedges were plump and speckled with vanilla bean seeds. The juices were the color of pink rose petals. The crust was flecked with sea salt around the edges. There are few simpler moments in life and not many are so gratifying.

Depending on the variety of the peach, the exterior color ranges from the fairest yellows to the most intense reds, but it's the shade of the flesh that really matters. You can buy peaches with either yellow or white flesh. Grown in North America and Europe, yellow-fleshed peaches are vibrant yellow or orange. Some varieties fade to a dusky fuchsia around the pit. They are harvested in mid- to late summer and are faintly more acidic than white-fleshed peaches, which are sharply sweet. Available in early summer, white peaches have white to light-yellow flesh with an occasional intense pink surrounding the pit. They have a higher sugar content than yellow-fleshed peaches and taste less tart. If peach fuzz is off-putting to you, nectarines are the answer. Nectarines are just fuzz-free peaches. The sweetest and undoubtedly the most endearing variety of peach is the donut peach, also known as the Saturn peach. They are squat, plump, and irresistibly sweet and tender, perfect for eating whole.

You might be tempted to stash your beautiful yet firm peaches in the refrigerator to ripen, but when left at room temperature, hard peaches should only take about two days to soften. On the other hand, if you've picked soft peaches, the refrigerator is the perfect place to keep your peaches fresh. Sliced peeled peaches keep for about five days when refrigerated in an airtight container, especially if you drizzle a few drops of fresh lemon juice on them. And since, sadly, peach season is short-lived, I look to the freezer to save peaches for recipes year-round. A stash of frozen peach slices baked into a pie will be a warm welcome on chilly autumn and winter nights.

One of the most common myths about peaches is that they *must* be peeled. Keeping the skin intact not only saves time and labor but also has health advantages. Peach skin contains vitamins, minerals, and nutrients and almost all the peach's fiber. The next

time you snack on or bake with peaches, try not peeling them; simply wash and dry whole peaches and then freeze them in a resealable plastic freezer bag. When you're longing for a taste of summertime, reach into your bag and run the frozen peach under cool water and gently dry the skin. Let the peach thaw in the refrigerator or on the countertop and eat in sweet silence over the kitchen sink or use in whichever recipe you like.

If your recipe specifically calls for peeled peaches, there's still a way to use those peach skins and ensure that no part of your peach goes to waste. Gather your peach skins, and bake them at a low temperature to dry them out. Once they're dry and brittle, take a moment to admire their rose-petal look and floral scent before pulsing them in a food processor. Combine with an equal amount of granulated sugar, and you've got a heavenly topping to sprinkle on ice cream, cake, and cookies or to stir into tea (hot or iced!). You can also macerate your peach peels in a bit of granulated sugar until peach juices accumulate in the bowl and then make a glaze with the peach juice and confectioners' sugar. It tints the glaze a gorgeous shade of blush pink that dresses up any baked good.

The most seductive flavor peaches have to offer is hidden within their pits. *Noyaux*, the French word for "cores," refers to the almond-like kernels nestled inside the pits. The power of noyaux lies not in their taste but in their subtle fragrance: the sweet and floral aroma of almonds, vanilla, peaches, and a whisper of citrus. To extract noyaux, place the peach pits on a kitchen towel placed on a counter, cover with another kitchen towel, and use a hammer to crack each pit, removing the kernels. Heat will easily disable the poisonous compound amygdalin found in noyaux, so I toast them in a 300°F (150°C) oven for 10 minutes. Next, I combine 15 to 20 noyaux in a resealable glass jar with enough plain vodka to cover them and stash the jar in the pantry. After a few months, the noyaux imbue their delicate perfume to the liquor, yielding an almond-like extract that holds the subtle scent and flavor of summer in every drop.

Follow my lead and peach season will last in your kitchen well after summer heat has given way to autumn breezes. I'm comforted knowing I can re-create this treasured memory—a warm night feasting on luscious peach pie and melty ice cream with family—forever.

Pick Your Peach

How do you know you're getting peaches at their peak?

Peaches should be fragrant and blemish-free and yield slightly to gentle pressure (don't squeeze, please) and should be the freestone variety, if possible. Clingstone peaches quite literally embrace the pit, which makes it more difficult to remove and can tear the flesh. Conversely, freestone peaches are easily pitted and sliced, making for a lovely presentation. Varieties like Red Haven, Cresthaven, and Glohaven are wonderful for baking and canning for their sweetness, prodigious flavor, and resistance to browning.

BAKE WITH PEACHES

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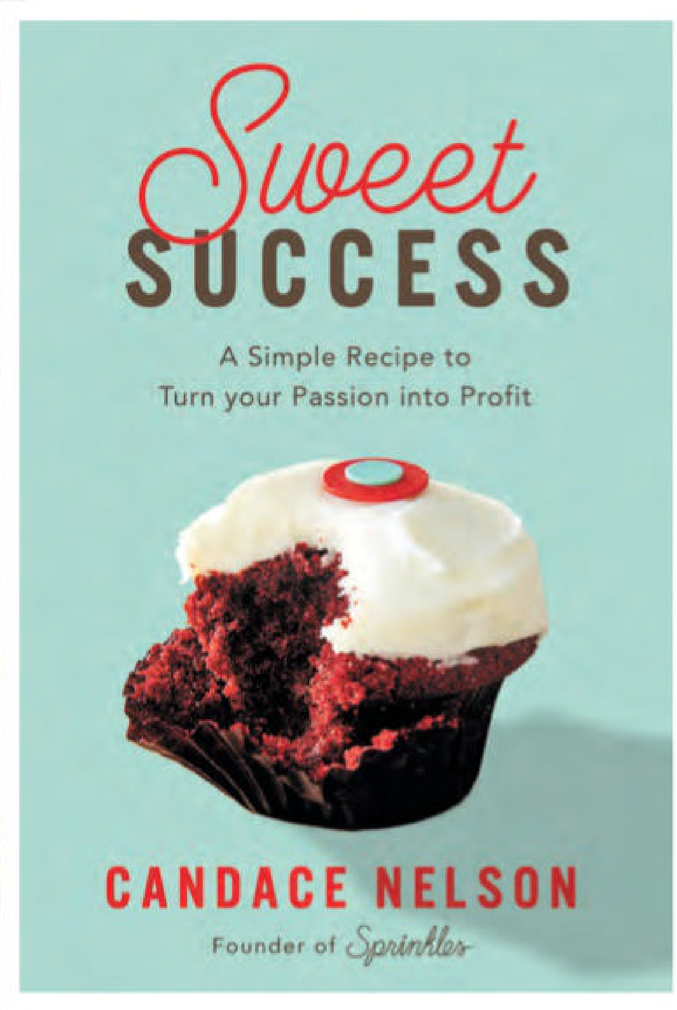
THE MAKING OF SPRINKLES

CANDACE NELSON, FOUNDER OF THE CUPCAKE BAKERY SPRINKLES, REVEALS HOW HER PASSION FOR BAKING GREW INTO A SWEET EMPIRE WITH LOVE, DETERMINATION, AND LOTS OF BUTTERCREAM


Sweet
SUCCESS
A Simple Recipe to
Turn your Passion into Profit
CANDACE NELSON
Founder of Sprinkles

BY STEPHANIE BURT

Sprinkles
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CUPCAKE ATM
Sprinkles
SPRINKLES
CUPCAKE ATM

In Candace Nelson's experience, sometimes baking isn't about the perfect swirl of buttercream frosting. It is also about a solid business plan.

"Never underestimate the value of any opportunity," Candace says. "You can change the course of your life with a single connection." That "say yes" approach is how she built her Los Angeles, California-based Sprinkles cupcake bakery into a global brand that counts Barbra Streisand, Katie Holmes, and Oprah as super fans.

In her new book, *Sweet Success: A Simple Recipe to Turn Your Passion into Profit*, she practically lays out the steps to consider before starting a business from your passion. While her book features a fluffy and tender red velvet cupcake on the cover, it is by no means full of fluffy advice. The basis of this book—and her work at Sprinkles—is that, in reality, a good product, even a delicious cupcake that can double as a cover model for a book, isn't all it takes.

Before entering the baking business, Candace and her husband, Charles, worked in the anything-but-whimsical world of investment banking. While baking had always been a part of her life and a kitchen passion, it was not until the early 2000s that the two of them considered opening a bakery. And even then, they didn't jump to sign a lease and follow that dream that was beginning to take shape. Candace enrolled in pastry school. "I already knew I could bake, but I needed to prove to myself that I wanted to do this every day," she recalls. "I needed to test my resolve, and when I continued to wake up every day excited to go to class, I knew to keep going."

She was living one of the points she now stresses in *Sweet Success*—that not all passions should be a business. There is a lot of space between hobby, side hustle, and full-time business, and she was applying the tenets of her investment background to make sure that the investment of her time, as well as spending money she and her husband had socked away, was worth the risk of a full-time business.

Then she went all in. Not only were the recipes she developed for the shop utilizing the best ingredients—from Madagascar bourbon vanilla to high-end sweet cream butter—the design of the space was sleek and modern, and she worked on logo and branding for two years. On April 13, 2005, the couple opened Sprinkles, the world's first cupcake bakery, in a 600-square-foot shop in Beverly Hills, California. They sold 2,000 cupcakes in the first week.

Celebrities flocked to the store. Tom Cruise sent cupcakes to his then-crush Katie Holmes, and the paparazzi popped. Patrons lined up as much to visit Candace as to order cupcakes. Then one day, Oprah called.

However, despite all the big names that jumped on the Sprinkles bandwagon, Candace stresses that celebrity endorsements are not a requirement for success. It's all about saying yes every day to your venture and the opportunities that arise and then being willing to go all in when opportunity knocks (like that time she flew boxes of cupcakes on a quick red-eye at the last minute to Chicago, Illinois, to serve them to Oprah's audience).

And, frankly, that sounds easier than it is. There's a lot of preparation required to be able to say yes to opportunity, much of it non-glamorous, from building a solid website to learning how to price your product correctly. She tackles these nitty-gritty steps in *Sweet Success*, too, not shying away from hard truths and actionable steps. And the proof is in the bakery box.

Within six months of Sprinkles opening the door, it had sparked a trend. Cupcake bakeries were quickly becoming a national obsession and popping up in big cities and small towns, and that led to a Food Network executive pondering the "cupcake wars" and developing a show called just that, with Candace as a judge.

"What was so great about that show was that it reflected what was actually happening in the wider economy at the time, the Great Recession. With cupcakes, there's a low barrier of entry to the market, so there was lots of competition flooding into the market," Candace says. "These weren't people just wanting

GO THERE

Locations in Arizona, Florida, Illinois, Nevada, New York, Utah, Washington D.C., and throughout California and Texas, plus nationwide shipping for online orders. *sprinkles.com*

to be on TV. They really wanted that title and were committed to their businesses. I was in awe of the creativity our bakers brought to the show and loved the breadth of guest judges we sat beside—everyone from astronauts to rock stars."

Close to two decades in business, Sprinkles continues to deliver on its promise to provide an attainable bite of joy for its customers through flavors including Black & White, a cupcake of Belgian dark chocolate cake with vanilla frosting; Triple Cinnamon, spiced buttermilk cake with cinnamon cream cheese frosting dusted with cinnamon sugar; and, of course, the aforementioned Red Velvet, a Southern classic topped with cream cheese frosting. Through following her passion and her palate, Candace has elevated the simple cupcake and transformed it from a children's birthday party staple to a gourmet treat that can be loved by all and something that is now a standard offering at many high-end bakeries, be they wholly devoted to the cupcake or not.

Nevertheless, she stresses that burnout for business owners is a real pitfall and one that can happen with anything from social media to the hours away from family and friends. "It can steal your creativity and inspiration, so it's imperative to know what *you* can handle," she says.

Her two keys for continued sweet success? First, her work is more project-based, kind of like mini marathons where there are periods of time where she has to clock long hours with intense focus. "But," Candace explains, "there is a comfort in knowing there is a light at the end of the tunnel." The knowledge that she is going to have time off ahead, time to reengage in her life beyond the bakery, "makes it doable for me."

And second, she never underestimates play. "There's a tendency to grind beyond our own resources, and as an entrepreneur, you have to be careful about that. The best ideas come when you're relaxed and at play. Do things that are fun and stimulate your joy."

So, even in business, there's true value in play. That idea is the rainbow-colored sprinkles atop a perfectly baked cupcake of a bakery business that is still as delicious as the first time it opened its doors.

These days, Candace is thinking way beyond the bakery walls, deep in the process of building her next chapter as an angel investor. She is actively investing in women and underrepresented founders of early start-ups, giving of her hard-earned knowledge as well as her financial resources, and "most importantly, continuing to stay curious and open to opportunity." It's something she wishes for all those aspiring to sweet success of their own, however they aspire to gather their own ingredients and develop their own recipes.

ANGEL FOOD CAKE WITH ORANGE-VANILLA GLAZE

Makes 1 (10-inch) cake

Recipe adapted from Candace Nelson

As the name suggests, this cake is heavenly! Its crumb is tender, light, and gently perfumed with whispers of vanilla and almond. All this lofty cake needs is a sweet drizzle of vanilla seed-speckled orange glaze on top.

Cake:
1 cup (125 grams) cake flour*
1½ cups (300 grams) granulated sugar, divided
12 large egg whites (360 grams), room temperature
1½ teaspoons (4.5 grams) cream of tartar
¼ teaspoon (1.5 grams) sea salt
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract

Glaze:
3 tablespoons (42 grams) unsalted butter
3 tablespoons (45 grams) fresh orange juice
1¾ cups (156 grams) sifted confectioners' sugar
½ vanilla bean, split lengthwise, seeds scraped and reserved
Dash fine sea salt

1. Preheat oven to 350°F (180°C). Set aside a 10-inch removeable-bottom tube pan with a center cylinder that enables the pan to be inverted and stand on its own. Make sure the pan is wiped clean with no greasing of any kind.
2. For cake: In a medium bowl, sift together flour and ¾ cup (150 grams) granulated sugar.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium speed until mixture is fluffy and soft peaks form, 3 to 4 minutes. With mixer on high speed, gradually add remaining ¾ cup (150 grams) granulated sugar, beating until stiff peaks form and mixture is thicker, 2 to 4 minutes. Reduce mixer speed to low; slowly add flour mixture and extracts, beating until just combined. Spread batter into tube pan. Gently tap pan on a kitchen towel-lined counter to release any air bubbles.
4. Bake until top is golden brown with slight cracks, cake springs back when gently pressed, and a wooden pick inserted near center comes out clean, 33 to 35 minutes. Invert pan onto a wire rack or the neck of a bottle, and let cool completely.
5. For glaze: In a small saucepan, heat butter and orange juice over low heat until butter is melted. Add confectioners' sugar, 1 cup (120 grams) at a time, whisking until smooth after each addition. Remove from heat; whisk in reserved vanilla bean seeds and salt until smooth.
6. Run a sharp knife between cake and sides of pan and cake and cylinder of pan; remove cake from pan, and place on a serving platter. Drizzle warm glaze onto cake; let stand until glaze is set. Store in an airtight container for up to 2 days.

Candace uses King Arthur Cake Flour.

Sprinkles
CUPCAKES

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SHIFTING SHAPES

WE'VE PUT A NEW SPIN ON THESE FAMILIAR BREADS

PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY COURTNI BODIFORD

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ENGLISH MUFFIN LOAF

Makes 1 (8½x4½-inch) loaf

Featuring a lightly crisp exterior and an airy, chewy interior, this loaf is everything you love about English muffins. Top toasted slices with butter and jam for breakfast, or layer on ingredients for your best-ever sandwich.

Cornmeal or semolina flour, for sprinkling
2½ cups (318 grams) bread flour
1 tablespoon (12 grams) granulated sugar
2½ teaspoons (7.5 grams) kosher salt
1 (0.25-ounce) package (7 grams) instant yeast*
¼ teaspoon (1.25 grams) baking soda
⅔ cup (160 grams) water
½ cup (120 grams) warm milk (120°F/50°C to 130°F/54°C)
2 tablespoons (28 grams) vegetable oil

1. Lightly spray an 8½x4½-inch loaf pan with baking spray with flour; sprinkle with cornmeal or semolina flour.
2. In a large bowl, whisk together bread flour, sugar, salt, yeast, and baking soda.
3. In a small bowl, whisk together ⅔ cup (160 grams) water, warm milk, and oil. Add milk mixture to flour mixture, stirring just until combined. Cover and let stand at room temperature for 15 minutes.
4. Preheat oven to 400°F (200°C).
5. Using a rubber spatula, fold dough onto itself a few times until dough is more elastic. Spread dough into prepared pan, and flatten top with wet fingertips. Sprinkle cornmeal or semolina flour onto dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size and dough almost fills pan, 25 to 30 minutes.
6. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes, covering with foil during final 5 minutes of baking to prevent excess browning. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Platinum® Yeast from Red Star®.*

PRO TIP
For an even more flavorful loaf, cover and refrigerate your dough overnight at the end of step 5. Let it come to room temperature and then let stand while your oven preheats.

BANANA BREAD SWEET ROLLS

Makes 12 rolls

With banana in the dough and the filling, these sweet spirals combine the best parts of moist banana bread and sticky cinnamon rolls.

Dough:

5 cups (625 grams) all-purpose flour
2 (0.25-ounce) packages (14 grams) instant yeast*
1 tablespoon (9 grams) kosher salt
1 cup (240 grams) whole milk
⅓ cup (76 grams) unsalted butter
3 tablespoons (63 grams) honey
½ cup (115 grams) mashed ripe banana (about 1 medium banana)

Filling:

1 cup (230 grams) mashed ripe banana (about 2 medium bananas)
¼ cup (55 grams) firmly packed light brown sugar
2 tablespoons (16 grams) all-purpose flour
2 teaspoons (4 grams) ground cinnamon

¼ cup (60 grams) warm heavy whipping cream (100°F/38°C to 110°F/43°C)

Topping:

½ cup (60 grams) confectioners' sugar
2 tablespoons (30 grams) whole milk

Garnish: chopped walnuts

1. For dough: In the bowl of a stand mixer, whisk together flour, yeast, and salt.
2. In a small saucepan, heat milk, butter, and honey over medium heat, stirring frequently, until butter is melted and mixture registers 120°F (49°C) to 130°F (54°C) on an instant-read thermometer. Add warm milk mixture and banana to flour mixture. Using the paddle attachment, beat at low speed until a shaggy dough forms.
3. Switch to the dough hook attachment; beat at medium-low speed until a smooth, elastic dough forms, 7 to 8 minutes, stopping to scrape bottom and sides of bowl and dough hook. Turn out dough onto a lightly floured surface, and shape into a round.
4. Lightly spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 30 minutes.
5. Lightly spray a 13x9-inch baking dish with baking spray with flour.
6. For filling: In a small bowl, whisk together banana, brown sugar, flour, and cinnamon.
7. Punch down dough, and turn out onto a lightly floured surface. Roll dough into a 19x13-inch rectangle. Using an offset spatula, spread filling onto dough, leaving a ½-inch border on both short sides and long side closest to you. Starting at long side without border, tightly roll dough into a log. Using a sharp serrated knife or unflavored dental floss, trim ½ inch off each end of log. Cut log into 12 slices (about 1½ inches thick). Place slices, cut side up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 20 minutes.
8. Preheat oven to 350°F (180°C).
9. Pour warm cream all over rolls.
10. Bake until centers are set and edges are golden brown, 20 to 25 minutes. Let cool in pan on a wire rack for 15 minutes.
11. For topping: In a small bowl, whisk together confectioners' sugar and milk; drizzle onto rolls. Garnish with walnuts, if desired. Serve warm.

**We used Platinum® Yeast from Red Star®.*

Looking for more spectacular bread recipes?
Head to *bakefromscratch.com* and check out our Bread Box collection!

the essential...

PASTELITOS

FEW PASTRIES ARE AS SATISFYING AS THESE PASTELITOS, FEATURING SHATTERINGLY CRISP PUFF PASTRY ENVELOPING TANGY CREAM CHEESE AND SWEET GUAVA PASTE

PHOTOGRAPHY BY KYLE CARPENTER AND JIM BATHIE / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY SIDNEY BRAGIEL AND COURTNI BODIFORD

Pastelitos, Spanish for “little pastries,” originated in Cuba, where they are the luminaries among the array of intensely sweet baked goods that perfectly blend European methods with tropical island flavors. The key to pastelitos is the dough, which is packed with butter and goes through several stages of rolling, folding, and chilling to form gorgeous layers. This may sound daunting at first, but we’ll walk you through our step-by-step process of making this beautifully laminated homemade puff pastry. Once the dough is made, you can create one large braid or multiple small triangular turnovers—both equally scrumptious! Although this process is time-consuming, every mouthful of ultra-flaky, golden-brown, buttery pastry contrasted against a fruity, creamy filling is worth it.

GUAVA-AND-CHEESE PASTELITOS

Makes 12 pastries or 1 braided loaf

Creamy and crispy, buttery, and perfectly delightful, these pastelitos are as satisfying to make as they are to eat.

1 large egg (50 grams)
1 tablespoon (15 grams) water
Classic Puff Pastry (recipe follows)
1 (14-ounce) package (396 grams) guava paste
¾ cup (169 grams) cream cheese, room temperature
Demerara sugar, for sprinkling

1. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water.
2. For triangles: Line 2 rimmed baking sheets with parchment paper. Cut guava paste into 12 pieces (1½ tablespoons or 26 grams each). Cut cream cheese into 12 pieces (1 tablespoon or 14 grams each).
3. On a lightly floured surface, roll Classic Puff Pastry into an 18x14-inch rectangle (about ¼ inch thick). Using a sharp knife or a pastry wheel, trim edges of dough. Cut dough into 12 (4½-inch) squares. Place 1 piece of guava paste in center of 1 dough square; top each with 1 tablespoon (14 grams) cream cheese. Brush edges with egg wash. Fold 1 corner of dough over filling to make a triangle, pressing dough together to seal. Place on prepared pans. Refrigerate until firm, about 30 minutes.
4. For braid: In a small microwave-safe bowl, stir and mash guava paste with a spoon until it becomes a smooth paste; heat on high in 30-second intervals as needed to soften. In another small bowl, repeat procedure with cream cheese.
5. Line a large rimmed baking sheet with parchment paper.
6. On a lightly floured surface, roll Classic Puff Pastry into an 18x15-inch rectangle (about ¼ inch thick). Using a sharp knife or a pastry wheel, trim ½ inch off all sides of dough. Transfer pastry to prepared pan. Using a bench scraper or the back of a small knife, lightly score a 15x6-inch rectangle in center of dough, leaving a 1-inch border on short sides and a 3-inch border on long sides. (Do not cut dough when scoring.) Spread cream cheese onto dough within scored rectangle. Spread guava paste onto cream cheese.
7. Cut slits at top and bottom of rectangle to fit width of filling, cutting away any excess in corners. Fold short edges over filling. Cut 1-inch-wide strips along each side of filling. Starting on left side, pull and stretch bottom strip and fold over filling, ending just below opposite bottom strip. Repeat with bottom strip on right side. Continue pattern, alternating left and right, until you reach end of braid. Trim excess dough from strips, and pinch ends into braid. (If dough is not sticking to itself, dab with a little water to help it seal.) Refrigerate until firm, about 30 minutes.
8. Preheat oven to 425°F (218°C).
9. Brush egg wash onto dough. Sprinkle with demerara sugar.
10. Bake triangles for 10 minutes. Rotate pans, cover with foil, and reduce oven to 375°F (192°C). Bake until golden brown and an instant-read thermometer inserted into bottom layer of dough (not filling) registers 205°F (96°C), 15 to 20 minutes more. Bake braid for 15 minutes. Rotate pan, cover with foil, and reduce oven to 375°F (192°C). Bake until golden brown and an instant-read thermometer inserted into bottom layer of dough (not filling) registers 205°F (96°C), 30 to 35 minutes more.
11. Remove from oven, and let cool on pan on wire rack for 10 minutes. Serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days.

Classic Puff Pastry

Makes 12 pastries or 1 braided loaf

4 cups (508 grams) bread flour
1½ teaspoons (4.5 grams) kosher salt
5 tablespoons (70 grams) cold unsalted butter, cubed
1¼ cups (300 grams) ice water
1 tablespoon (15 grams) fresh lemon juice
1½ cups (341 grams) unsalted butter, softened
⅓ cup (42 grams) all-purpose flour

1. In the bowl of a stand mixer, whisk together bread flour and salt. Add cold butter; using the paddle attachment, beat at low speed until butter has worked into flour and mixture resembles cornmeal.
2. In a liquid-measuring cup, combine 1¼ cups (300 grams) ice water and lemon juice. With mixer on low speed, slowly add lemon water to flour mixture, beating just until combined. Switch to the dough hook attachment, and beat at medium-low speed until dough is smooth and elastic, 4 to 5 minutes.
3. Turn out dough onto a lightly floured surface, and shape into a 1-inch-thick square. Wrap in plastic wrap, and refrigerate until ready to use or for at least 30 minutes.
4. Clean bowl of stand mixer and paddle. Using the paddle attachment, beat softened butter and all-purpose flour at low speed until smooth and well combined, 2 to 3 minutes.
5. Draw a 9-inch square on a piece of parchment paper; turn parchment over. (Draw square dark enough to be seen through other side of parchment.) Spread butter mixture to even thickness on prepared parchment within edges of square. Fold paper over butter, or top with another piece of parchment. Refrigerate until firm, at least 30 minutes.
6. Roll dough into a 12-inch square. Place cold butter square diagonally in center of dough so that four corners of dough are visible. Fold corners of dough over butter to meet in center, pinching seams to seal.
7. Lightly flour dough and a rolling pin. Using rolling pin, lightly tap dough into a rectangle. Roll dough into a 20x10-inch rectangle. Brush off excess flour. Fold dough in thirds like a letter. (This is called a trifold.) Rotate dough 90 degrees so one long side is now closest to you.
8. Roll dough into a 20x10-inch rectangle, with one long side closest to you. Fold dough in half so short sides meet; gently press dough at fold to mark center. Unfold dough. Fold short sides of dough to meet in center of dough; fold one half of dough onto other half of dough as if you are closing a book. (This is called a book-fold.) Wrap dough in plastic wrap, and refrigerate for 30 minutes.
9. Repeat rolling and folding procedure for 2 more book-folds, refrigerating dough for at least 30 minutes after each fold. (You should complete a total of 1 trifold and 3 book-folds.) Wrap dough in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.

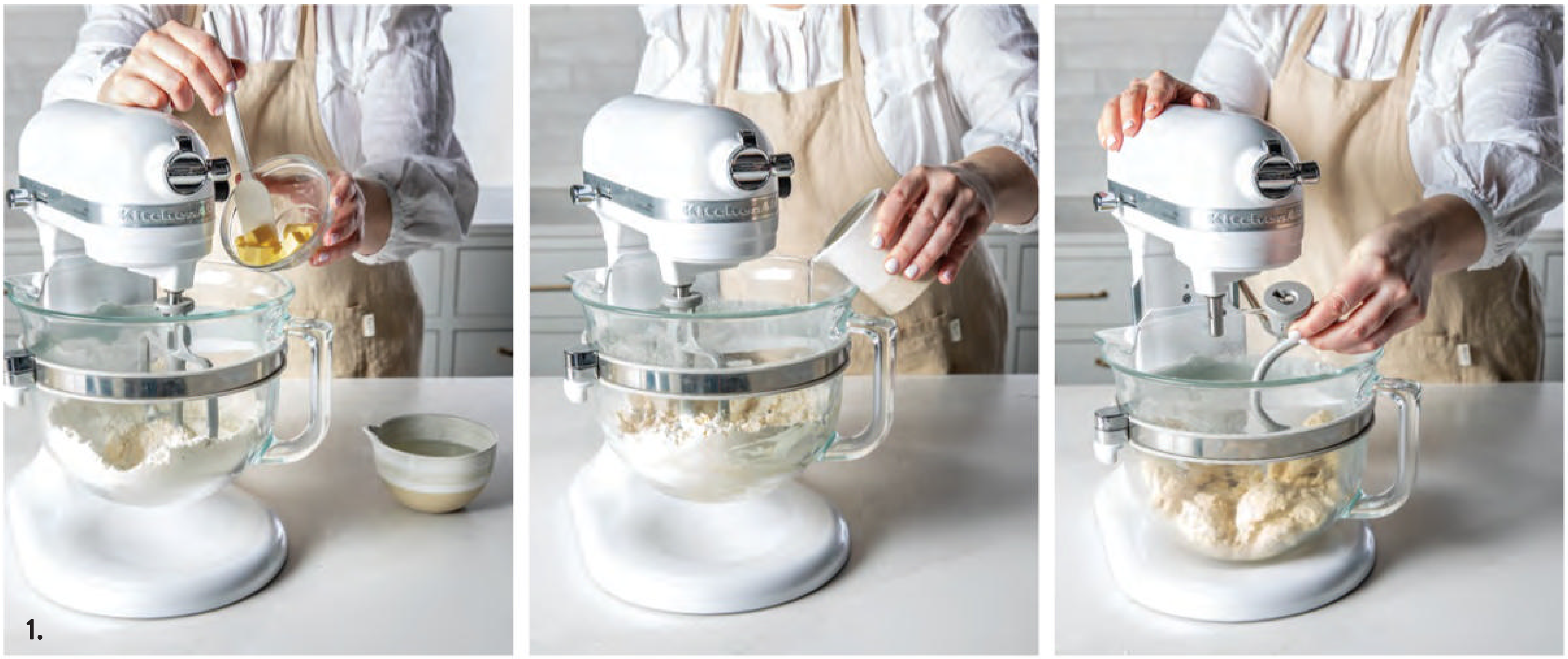
PRO TIP
Puff pastry dough can also be frozen, tightly wrapped, for up to 2 months. Let it thaw overnight in the refrigerator before using.

Getting to Know Guava

Guava is a fruit native to areas throughout Mexico, Central and South America, and the Caribbean, and it's also now grown in several tropical and subtropical climates in Africa, Asia, and the United States. In the United States, the majority of guava is grown in Florida, where it was introduced in the mid-1800s by way of Cuba. Guava is sweet with a unique flavor of pineapple and strawberry and a slightly grainy pear-like texture with tiny seeds throughout. To create a paste, the fruit's flesh is passed through a sieve to separate the pulp from the seeds. The pulp is cooked with a large amount of sugar over low heat, and it becomes a dense, jelly-like paste as it cools. Guava comes in many varieties, but the pink variety is most commonly used in Cuba for making pastelitos and other desserts. You can find guava paste in the international foods aisle of large grocery stores, Hispanic and Latin food stores, and online.

Unfolding Puff Pastry

Puff pastry is made using a process called lamination, which means a block of butter, called the *beurrage*, is wrapped tightly and sealed in a block of dough, called the *détrempe*. When combined, the bundle is called the *pâton*. The pastry gets its height and lightness through a series of rolls and folds. The first fold creates luscious, alternating layers of dough and butter. The remaining folds create the pastry's intricate layers. As the pastry bakes, the butter melts, and the moisture inside evaporates, pushing the flaky dough upward. Follow along as we describe every step of "the puff" so you can master this pastry at home like a pro.



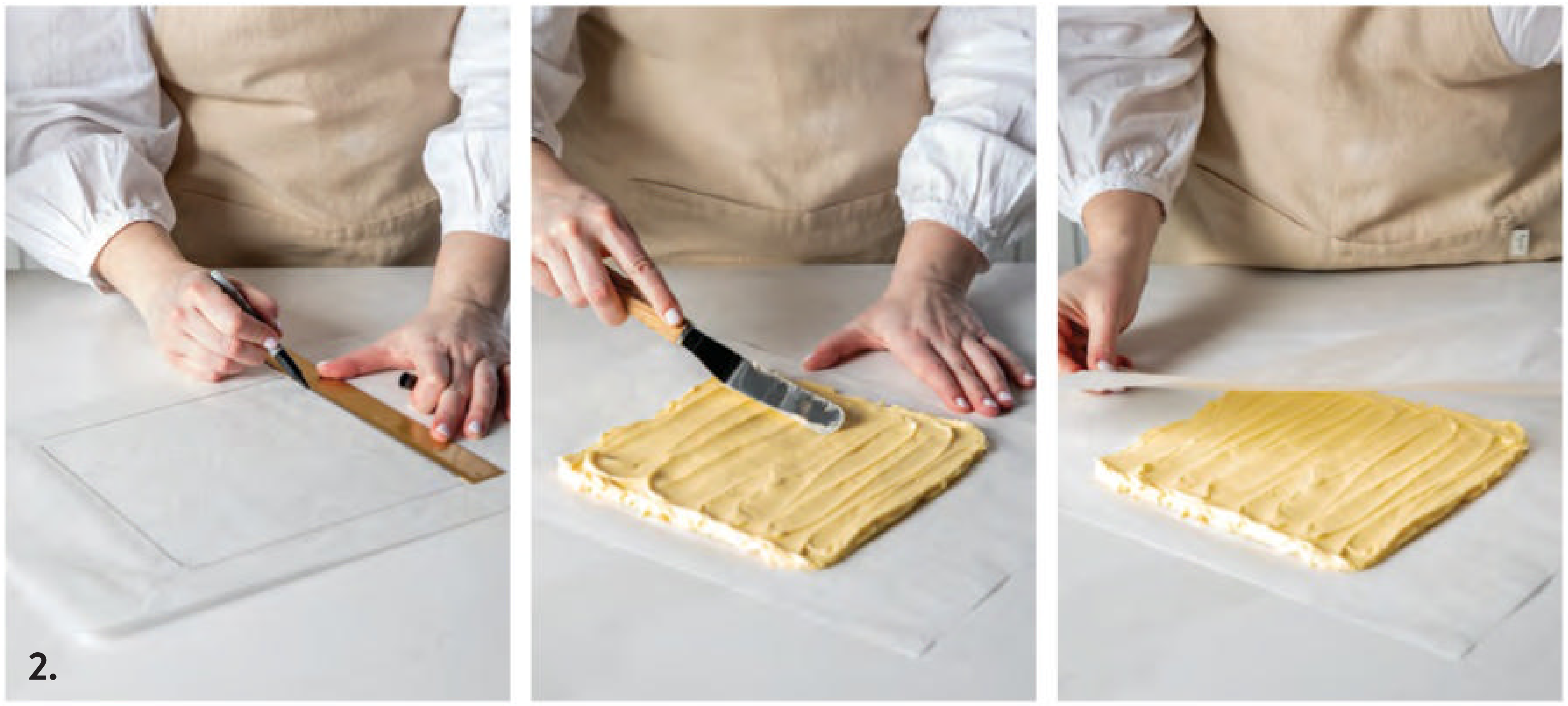
1.

2.

1. In the bowl of a stand mixer, whisk together flour and salt. Add cold cubed butter; using the paddle attachment, beat at low speed until butter has worked into flour and mixture resembles cornmeal. In a liquid-measuring cup, combine 1¼ cups (300 grams) ice water and lemon juice. With mixer on low speed, slowly add lemon water to flour mixture, beating just until combined. Switch to the dough hook attachment, and beat at medium-low speed until dough is smooth and elastic, 4 to 5 minutes. The acidity from the lemon juice helps create a more tender crust as the acid reacts with the flour and the fat from the butter to create a lighter, flaky texture.

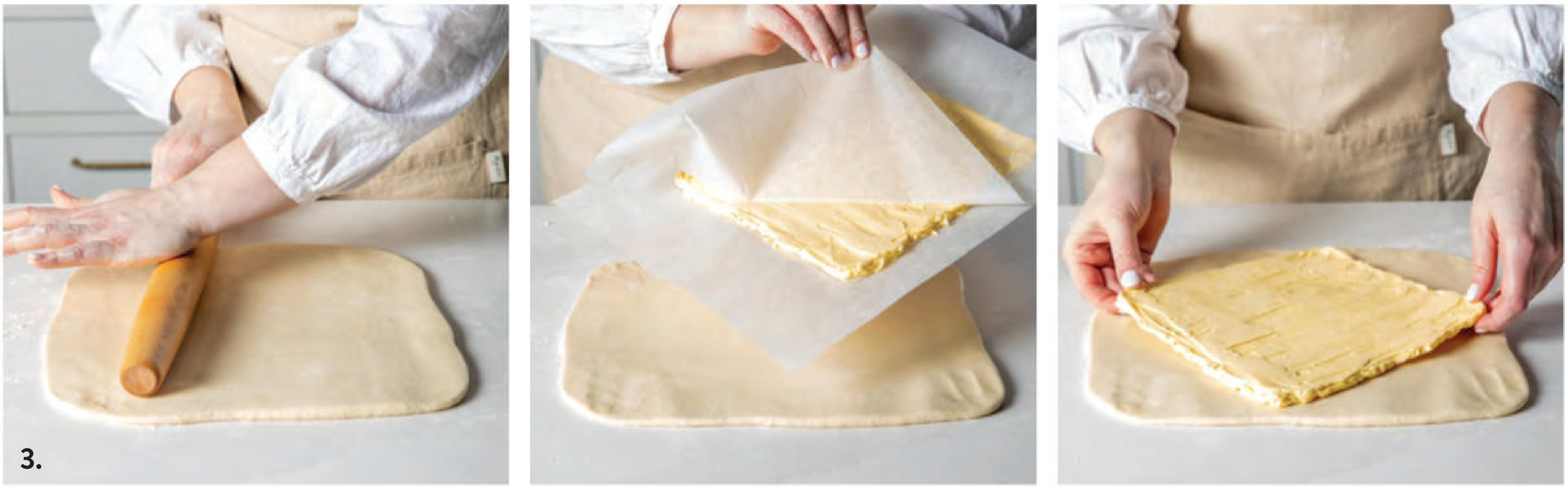
2. Turn out dough out onto a lightly floured surface, and pat into a 1-inch-thick square. Wrap in plastic wrap, and refrigerate until ready to use or for at least 30 minutes. Shaping the dough into a uniform square will make it easier to roll out later before adding the butter block.

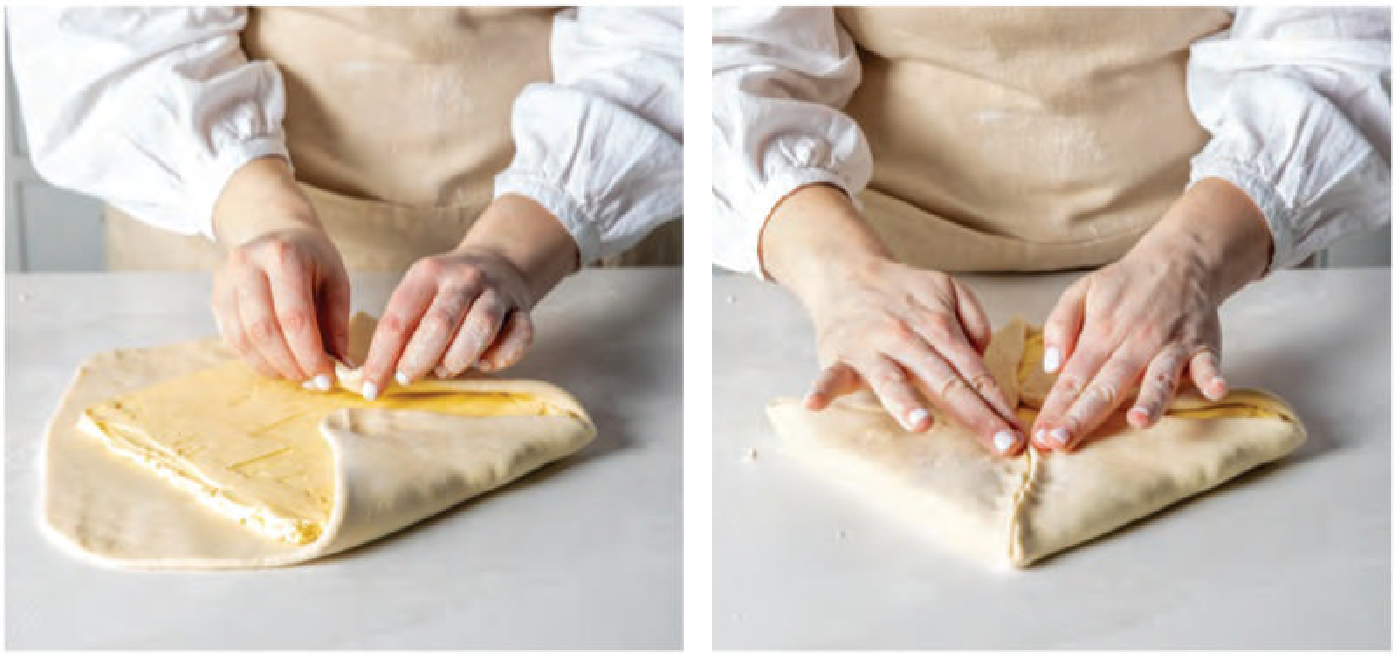
Easy Butter Block



1. Clean bowl of stand mixer and paddle. Using the paddle attachment, beat softened butter and all-purpose flour at low speed until smooth and well combined, 2 to 3 minutes. The small amount of flour in the butter block helps the butter stay pliable and keeps it from breaking up in the dough.

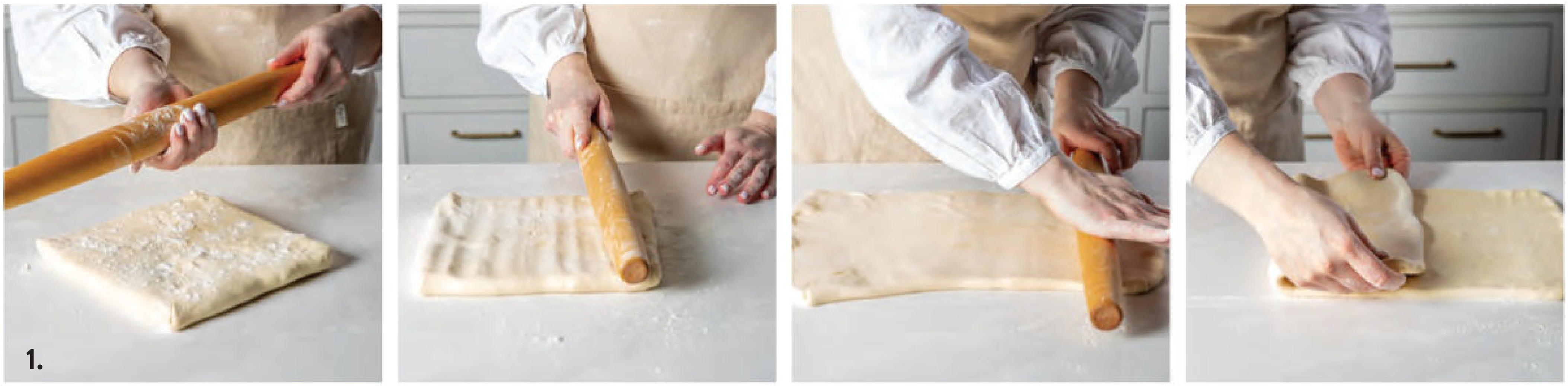
2. Draw a 9-inch square on a piece of parchment paper; turn parchment over. (Draw square dark enough to be seen through other side of parchment.) Spread butter mixture to even thickness on prepared parchment within edges of square. Fold paper over butter, or top with another piece of parchment. Refrigerate until firm, at least 30 minutes. Before lamination, your butter and dough should be close to the same pliability for easy lamination. Move butter or dough to room temperature or to the freezer as needed to achieve this.

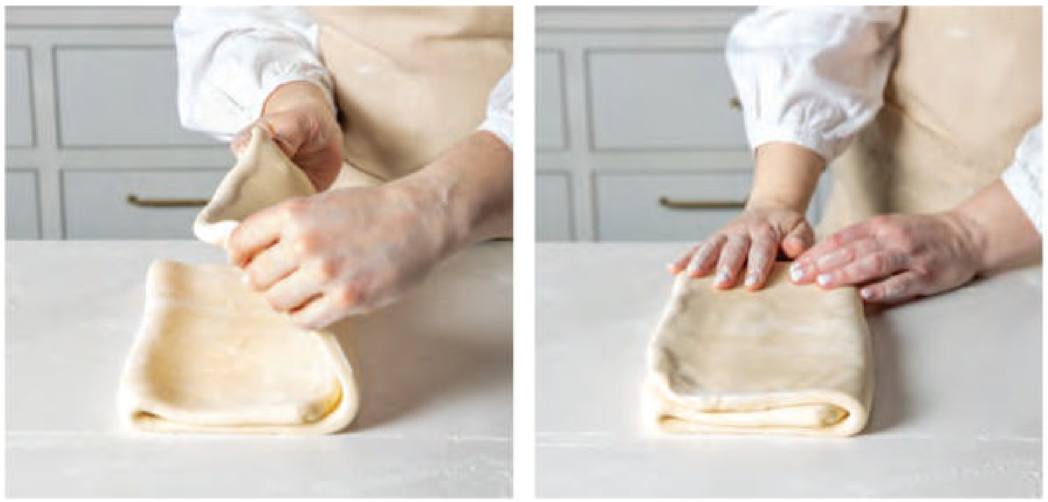




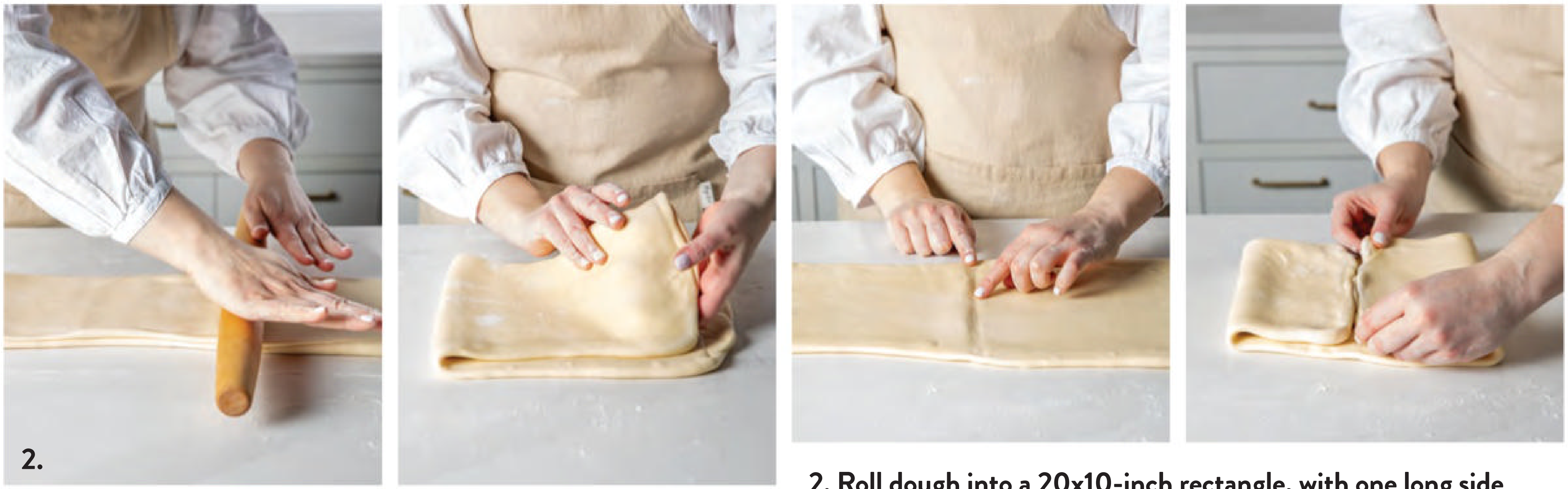
3. Roll dough into a 12-inch square. Place cold butter square diagonally in center of dough so four corners of dough are visible. Fold corners of dough over butter to meet in center, pinching seams to seal. This step is referred to as “the lock-in,” and it ensures the butter is properly sealed inside the dough.

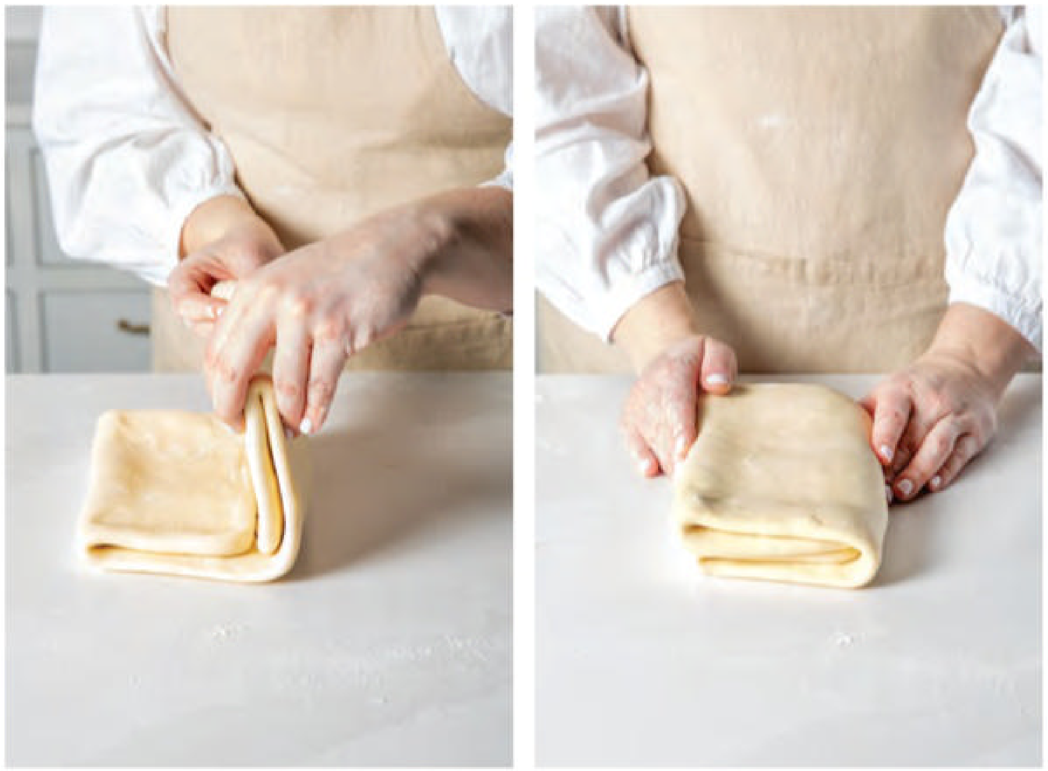
Creating the Layers





1. Lightly flour dough and rolling pin. Using rolling pin, lightly tap dough into a rectangular shape. Roll dough into a 20x10-inch rectangle. Brush off excess flour. Fold dough in thirds like a letter. (This is called a trifold.) Rotate dough 90 degrees so one long side is now closest to you. If you are struggling to get your dough to roll out for the folds, just cover and refrigerate for an additional 20 to 30 minutes and try again. Lamination is hard work, and the dough (and you!) will need some rest.





2. Roll dough into a 20x10-inch rectangle, with one long side closest to you. Fold dough in half so short sides meet; lightly press dough at fold to mark center. Unfold dough. Fold short sides of dough to meet in center. Fold one half of dough onto other half of dough as if you are closing a book. (This is called a book-fold.) Wrap dough in plastic wrap, and refrigerate for 30 minutes. Always work with fridge-cold dough. During shaping, if the dough gets too warm, the butter will start to melt into the dough, and you will lose your lamination. If it's taking too long to shape or if you have hot hands, take a break and refrigerate the dough until it's firm again.

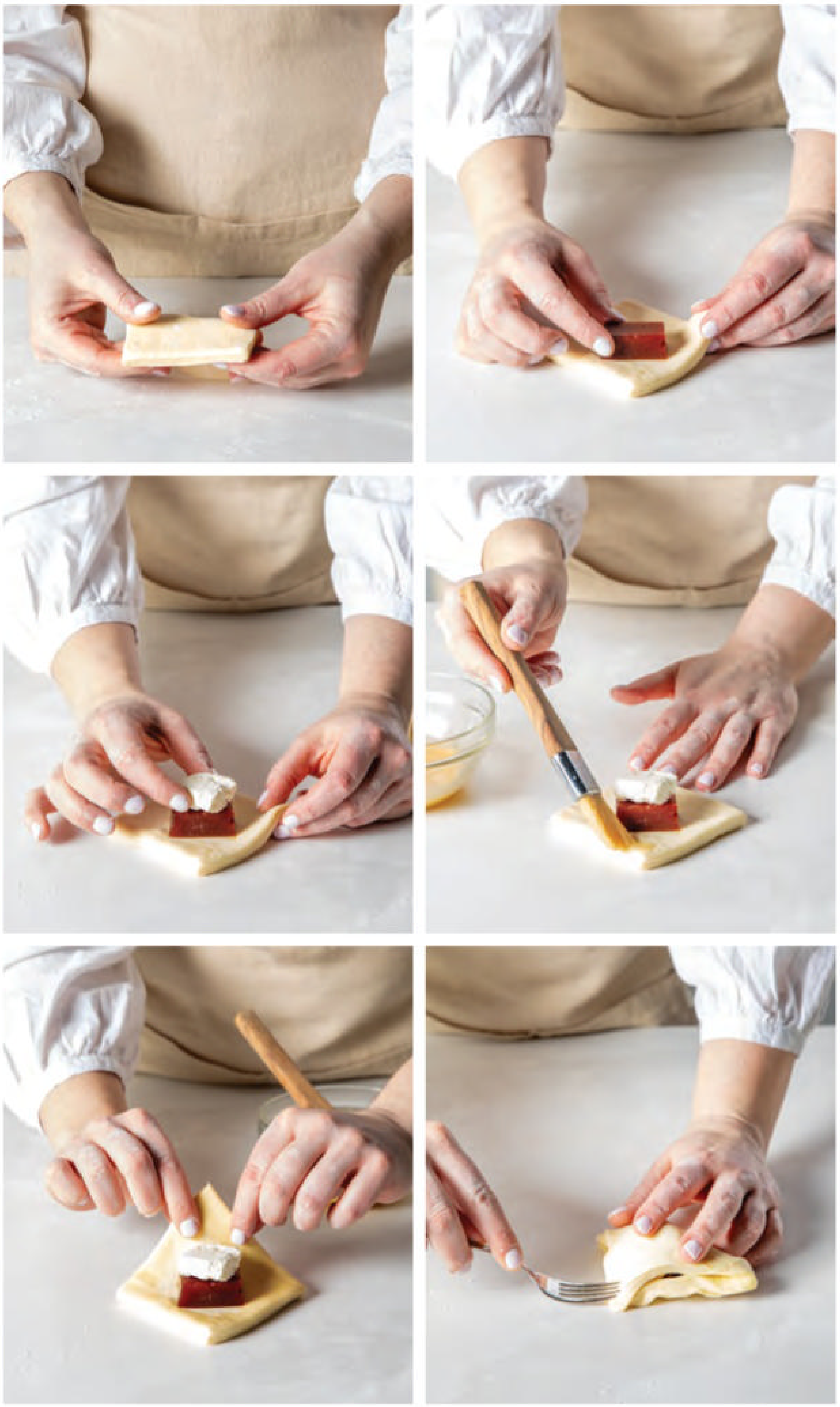
3. Repeat rolling, folding, and rotating procedure for 2 more book-folds, refrigerating dough for at least 30 minutes after each fold. (You should complete a total of 1 trifold and 3 book-folds.) Wrap dough in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. Keeping the dough cold will help maintain the ideal temperature for folding.

Pastelito Perfection

Now that you've made the puff pastry, it's time to shape, fill, and bake!

Shaping Triangles

1. Line 2 rimmed baking sheets with parchment paper. Cut guava paste into 12 pieces (1½ tablespoons or 26 grams each). Cut cream cheese into 12 pieces (1 tablespoon or 14 grams each). On a lightly floured surface, roll Classic Puff Pastry into an 18x14-inch rectangle (about ¼ inch thick). Using a sharp knife or a pastry wheel, trim edges of dough. Cut dough into 12 (4½-inch) squares. Place 1 piece of guava paste in center of 1 dough square; top each with 1 tablespoon (14 grams) cream cheese. Brush edges with egg wash. Fold 1 corner of dough over filling to make a triangle, pressing dough together to seal. Place on prepared pans. Refrigerate until firm, about 30 minutes. If you like, use the tines of a fork to help secure the seal after pressing the dough together with your fingers.

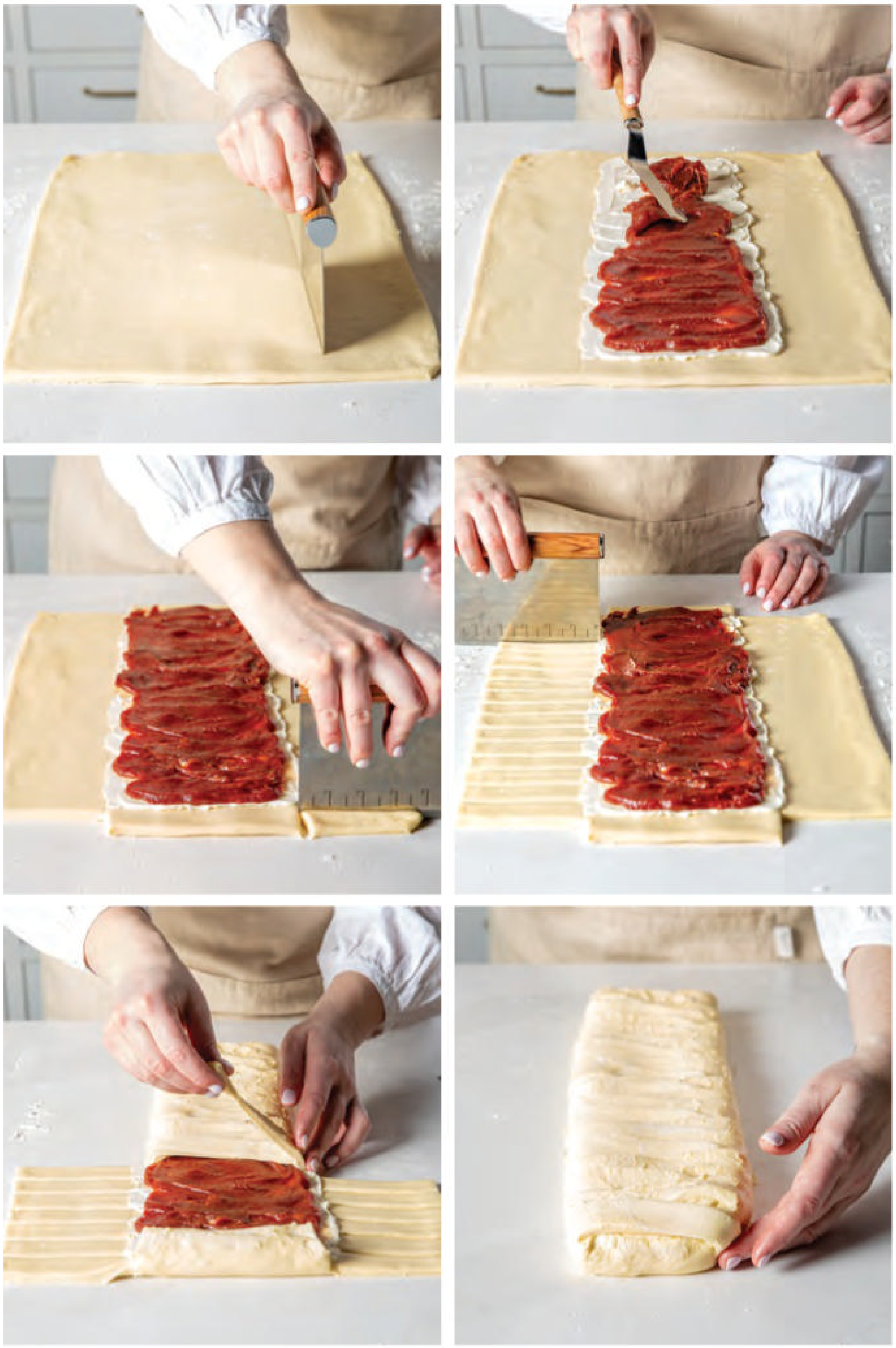


Shaping the Braid

1. In a small microwave-safe bowl, stir and mash guava paste with a spoon until it becomes a smooth paste; heat on high in 30-second intervals as needed to soften. In another small bowl, repeat procedure with cream cheese. In this step, the guava paste and cream cheese need to be smooth and soft enough to spread onto the dough.

2. On a lightly floured surface, roll Classic Puff Pastry into an 18x15-inch rectangle (about ¼ inch thick). Using a sharp knife or a pastry wheel, trim ½ inch off all sides of dough. Transfer pastry to prepared pan. Trimming the sides gives you a squared-off edge and exposes the layers in the dough.

3. Using a bench scraper or the back of a small knife, lightly score a 15x6-inch rectangle in center of dough, leaving a 1-inch border on short sides and a 3-inch border on long sides. Spread cream cheese onto dough within scored rectangle. Spread guava paste onto cream cheese. Cut slits at top and bottom of rectangle to fit width of filling, cutting away any excess in corners. Fold short edges over filling. Cut 1-inch-wide strips along each side of filling. Starting on left side, pull and stretch bottom strip and fold over filling, ending just below opposite bottom strip. Repeat with bottom strip on right side. Continue pattern, alternating left and right, until you reach end of braid. Trim excess dough from strips, and pinch ends into braid. (If dough is not sticking to itself, dab with a little water to help it seal.) Refrigerate until firm, about 30 minutes. Use the scores made in the pastry as a guide when spreading the filling. Spread the cream cheese to the scores, and as you spread the guava paste onto the cream cheese, leave a small border on the long sides.



Flawless Finish

1. Brush egg wash onto dough. Sprinkle with demerara sugar. Gently brush the entire surface of the pastry. The demerara sugar slightly caramelizes while the pastry bakes, creating a crunch on top.

2. Bake triangles until golden brown, 30 to 35 minutes, or bake braid until puffed and golden, 50 to 55 minutes. Let cool on pans for 10 minutes. Serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days.

CONFETTI
CONFECTIONS

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY COURTNI BODIFORD

cover recipe

Birthday Cake
Macarons
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STUDDED WITH RAINBOW SPRINKLES AND FILLED WITH BRIGHT, BOLD FLAVORS, THESE DELIGHTFUL DESSERTS ARE THE SEASON'S BEST CELEBRATORY BAKES

Confetti Snack Cake
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CONFETTI SNACK CAKE

Makes 1 (8-inch) cake

Topped with a crumbly and delicious Confetti Streusel and baked to golden perfection, our butter-based Confetti Snack Cake will be your new go-to for any time of day. Whether you're looking for a sweet treat to go with your afternoon coffee or an unbeatable dessert after dinner, this sprinkle-filled delight will make every snack feel like a celebration!

⅓	**cup (76 grams) unsalted butter, room temperature**
½	**cup (100 grams) granulated sugar**
3	**tablespoons (42 grams) firmly packed light brown sugar***
2	**large eggs (100 grams), room temperature**
4	**teaspoons (24 grams) vanilla bean paste, divided**
1½	**cups (188 grams) all-purpose flour**
1	**teaspoon (5 grams) baking powder**
¾	**teaspoon (2.25 grams) kosher salt**
¼	**teaspoon (1.25 grams) baking soda**
½	**cup (120 grams) plus 2 tablespoons (30 grams) whole milk, divided**
⅓	**cup (30 grams) rainbow sprinkles***
Confetti Streusel (recipe follows)	
1	**cup (120 grams) confectioners' sugar**
1	**tablespoon (14 grams) unsalted butter, melted**

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and brown sugar at medium speed until light and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition and stopping to scrape sides of bowl. Beat in 2 teaspoons (12 grams) vanilla bean paste.

3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with ½ cup (120 grams) milk, beginning and ending with flour mixture, beating until just combined after each addition. Gently fold in sprinkles until combined. Pour batter into prepared pan, smoothing top. Top with Confetti Streusel.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

5. In a small bowl, whisk together confectioners' sugar, melted butter, remaining 2 tablespoons (30 grams) milk, and remaining 2 teaspoons (12 grams) vanilla bean paste. Drizzle glaze onto cake. Store in an airtight container for up to 3 days.

**We used C&H® Light Brown Sugar and quins, sometimes called sequins or confetti sprinkles.*

CONFETTI STREUSEL

Makes about 1¼ cups

½	**cup (63 grams) all-purpose flour**
¼	**cup (50 grams) granulated sugar**
¼	**teaspoon kosher salt**
3	**tablespoons (43 grams) unsalted butter, melted**
2	**tablespoons (12 grams) rainbow sprinkles**

1. In a small bowl, whisk together flour, sugar, and salt. Add melted butter; using a rubber spatula, work in butter until mixture is crumbly. Fold in sprinkles. Refrigerate for at least 30 minutes, or until ready to use.

BIRTHDAY CAKE MACARONS

Makes about 30 macarons

Making this French classic can be easy, enjoyable, and, above all, tasty with our Birthday Cake Macarons recipe. Each delicate cookie is made up of a crispy exterior and soft, chewy interior, lending itself to a bite full of fun. Filled with a smooth and decadent Almond Swiss Meringue Buttercream and sweet but tangy raspberry jam, these cookies become irresistible.

2¼	**cups (216 grams) superfine blanched almond flour**
1¾	**cups (210 grams) confectioners' sugar***
6	**large egg whites (180 grams), room temperature and divided**
1¼	**cups (250 grams) granulated sugar***
⅓	**cup (80 grams) water**

Rainbow nonpareils, for sprinkling
Almond Swiss Meringue Buttercream (recipe follows)
5 tablespoons (100 grams) seedless raspberry jam

1. Using a permanent marker, draw 1½-inch circles 1 inch apart on 3 sheets of parchment paper. Turn parchment upside down on 3 large rimmed baking sheets.
2. In the work bowl of a food processor, pulse almond flour and confectioners' sugar until finely ground and fully combined. Transfer to a large bowl. Add 3 large egg whites (90 grams); fold until combined.
3. In a small saucepan, stir together granulated sugar and ⅓ cup (80 grams) water. Cook over high heat, without stirring, until an instant-read thermometer registers 240°F (116°C) to 245°F (118°C).
4. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat remaining 3 egg whites (90 grams) at low speed until foamy. Increase mixer speed to medium-high, and beat until medium-stiff peaks form. (Egg whites and sugar syrup should be prepared so they are ready at the same time.)
5. With mixer on high speed, add sugar syrup to egg whites, carefully pouring straight into egg whites, avoiding side of bowl and whisk. Beat until mixture is cooled and stiff peaks form, 4 to 5 minutes.
6. Add one-fourth of meringue (about 1 cup or 85 grams) to almond flour mixture; stir vigorously until combined. Add remaining meringue, and carefully fold until mixture is ribbon-consistency. (Mixture should be thick and slowly but freely fall off the spatula in a "V" shape; when you drag the spatula through the batter, it should move like lava and slowly come back together.)
7. Transfer batter to a pastry bag fitted with a medium round tip (Ateco #804). Holding piping tip perpendicular to pan, pipe batter within drawn circles on prepared pans, applying pressure and leaving tip stationary until batter just reaches drawn circle. Move and lift piping tip in a quick circular motion as you finish piping each macaron shell to prevent a point from forming on top. Slam pans vigorously on counter 5 to 7 times to release air bubbles. Top with nonpareils as desired. Let stand at room temperature until a skin forms on top of macaron shells, 45 minutes to 1 hour. (Batter should feel dry to the touch and should not stick to your finger.)
8. Preheat oven to 300°F (150°C).
9. Bake until shells are firm but have a slight wobble to the touch, 15 to 18 minutes. Let cool completely on pans.
10. Spoon Almond Swiss Meringue Buttercream into a pastry bag fitted with a medium round piping tip (Ateco #806.) Pipe a border of buttercream onto flat side of half of macaron shells. Fill each center with about ½ teaspoon (3 grams) jam. Lightly press remaining macaron shells, flat side down, on top of buttercream and jam. Refrigerate in an airtight container for up to 3 days.

**We used C&H® Powdered and Granulated Sugar.*

ALMOND SWISS MERINGUE BUTTERCREAM

Makes about 2 cups

3 large egg whites (90 grams), room temperature
¾ cup plus 1 tablespoon (162 grams) granulated sugar
1 cup (227 grams) unsalted butter, cubed and softened
1 teaspoon (4 grams) almond extract
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (2 grams) vanilla extract

1. In the heatproof bowl of a stand mixer, whisk together egg whites and sugar. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until an instant-read thermometer registers 160°F (71°C), about 2 minutes.
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until meringue has thickened and cooled to room temperature, 3 to 5 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. Beat in almond extract, salt, and vanilla. Beat until buttercream comes together and is thickened. (Buttercream may look curdled at first, but keep mixing and it will soon emulsify.) Use immediately, or refrigerate in an airtight container for up to 1 week. When ready to use, let come to room temperature, and beat in a stand mixer fitted with the whisk attachment at high speed until fluffy.

SPRINKLE CHEESECAKE

Makes 1 (9-inch) cake

Our Sprinkle Cheesecake is the dessert of the summer, and it's packing a punch with bright flavors. A butter-forward crust made with shortbread cookies cradles the smooth lemony filling brimming with colorful rainbow sprinkles. As gorgeous on the interior as it is on the exterior, this simple cheesecake is the perfect centerpiece for every dessert table.

6 tablespoons (84 grams) unsalted butter, melted
2 teaspoons (14 grams) molasses
4 cups (600 grams) shortbread cookie crumbs*
3 (8-ounce) packages (680 grams) cream cheese, softened
1 cup (200 grams) granulated sugar
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) sour cream, room temperature
2 teaspoons (2 grams) lemon zest
2 teaspoons (8 grams) vanilla extract, divided
4 large eggs (200 grams), room temperature
½ cup (85 grams) rainbow sprinkles*
1 cup (240 grams) cold heavy whipping cream
½ cup (60 grams) confectioners' sugar
Garnish: rainbow sprinkles

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour.
2. In a medium bowl, whisk together melted butter and molasses until smooth; stir in cookie crumbs until well combined and mixture holds together when squeezed. Press into bottom and three-fourths up sides of prepared pan.
3. Bake until fragrant and set, about 10 minutes. Let cool completely. Wrap bottom and sides of pan in a large piece of heavy-duty foil; place in a large oven bag, tucking ends so bag is flush with top edge of pan. (If you do not use an oven bag, wrap pan in a double layer of foil.) Reduce oven temperature to 325°F (170°C), and position oven rack in bottom third of oven.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, granulated sugar, and salt at medium speed until smooth and creamy, about 3 minutes. Add sour cream, lemon zest, and ½ teaspoon (2 grams) vanilla; beat until combined. Reduce mixer speed to low; add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Gently fold in sprinkles until just combined. Pour filling into cooled prepared crust. Place springform pan in a large roasting pan. Place roasting pan in oven, and add hot water to come 1 inch up sides of springform pan.
5. Bake until cheesecake looks set but has a slight wobble to it and an instant-read thermometer inserted in center registers 150°F (66°C) to 155°F (68°C), 1½ hours to 1 hour and 45 minutes. Carefully remove cheesecake from water bath, and let cool completely in pan on a wire rack. (Once pan is cool enough to handle, carefully remove oven bag and foil.) Refrigerate for at least 3 hours or up to overnight, loosely covering with foil only when completely cool to prevent condensation from forming on top of cheesecake.
6. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream, confectioners' sugar, and remaining 1½ teaspoons (6 grams) vanilla at high speed until stiff peaks form, 3 to 4 minutes. Spoon into a pastry bag fitted with a ½-inch French star piping tip (Ateco #866).
7. Run a thin-bladed knife around sides of pan to loosen crust. Carefully remove cheesecake from pan, and transfer to a serving plate. Pipe whipped cream mixture on top of cheesecake as desired. Garnish with sprinkles, if desired. Refrigerate in an airtight container for up to 3 days.

**We used Walker's Shortbread and rod-shaped sprinkles, also called jimmies.*

CONFETTI BUNDT CAKE

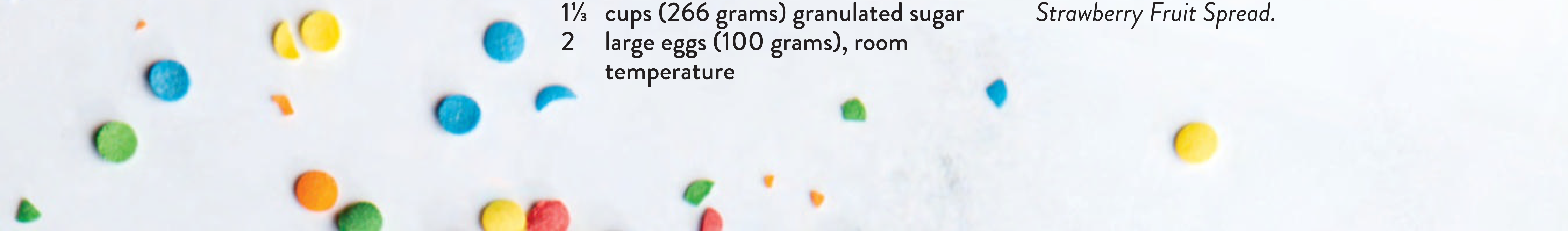
Makes 1 (10-cup) Bundt cake

We took the vanilla Bundt cake to new heights with our confetti cake, covered with a pretty-in-pink strawberry glaze and flecked with bright rainbow sprinkles. With a light, spongy crumb surrounded by a golden-brown exterior, this flirty cake is ready for all your summer celebrations!

1⅓ cups (266 grams) granulated sugar
2 large eggs (100 grams), room temperature
½ cup (112 grams) vegetable oil
½ cup (120 grams) whole milk
2 tablespoons (30 grams) sour cream, room temperature
1 tablespoon (18 grams) vanilla bean paste
¼ teaspoon (1 gram) almond extract
2 cups (250 grams) all-purpose flour
⅔ cup (60 grams) rainbow sprinkles*
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
1¼ cups (150 grams) confectioners' sugar
2 tablespoons (30 grams) heavy whipping cream
1 teaspoon (4 grams) vanilla extract
3 tablespoons (60 grams) strawberry fruit spread*

1. Preheat oven to 350°F (180°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at medium-high speed until pale and thick, 2 to 3 minutes. With mixer on medium speed, slowly add oil. Add milk, sour cream, vanilla bean paste, and almond extract; beat at medium-low speed until just combined.
3. In a medium bowl, whisk together flour, sprinkles, baking powder, salt, and baking soda. With mixer on low speed, gradually add flour mixture to sugar mixture, beating until just combined.
4. Spray a 10-cup Bundt pan with baking spray with flour. Pour batter into prepared pan. Firmly tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
5. Bake until a wooden pick inserted near center comes out clean and an instant-read thermometer inserted near center registers 205°F (96°C), 40 to 45 minutes. Using a knife or offset spatula, loosen cake from sides and center of pan. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely.
6. In a small bowl, whisk together confectioners' sugar, cream, and vanilla. Whisk in fruit spread. Spoon onto cooled cake, letting glaze drip down sides. Store in an airtight container for up to 3 days.

**We used quins, sometimes called sequins or confetti sprinkles, and Bonne Maman Strawberry Fruit Spread.*



STONE FRUIT *Sensations*

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY COURTNI BODIFORD

FROM DARK, MAJESTIC CHERRIES TO BLUSHING PEACHES AND SUNNY MANGOES, STONE FRUIT SEASON BRIMS WITH DAZZLING COLORS AND FLAVORS, AND THESE LOVELY DESSERTS MAKE THE MOST OUT OF EVERYTHING THEY OFFER

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PEACHES-AND-CREAM FRITTERS

Makes 10 fritters

Peach fritters are a celebration of stone fruit season at its peak. Our fluffy and crispy pieces of dough are loaded with ripe, juicy goodness. All that's needed is a quick glaze to finish these beauties.

½ cup (120 grams) warm whole milk (110°F/43°C to 115°F/46°C)
4 tablespoons (60 grams) granulated sugar, divided
3 teaspoons (9 grams) active dry yeast
3½ to 4 cups (438 to 501 grams) all-purpose flour, divided
1 tablespoon (9 grams) plus ½ teaspoon (1.5 grams) kosher salt, divided
3 large eggs (150 grams), room temperature
3 teaspoons (12 grams) vanilla extract, divided
¾ cup (170 grams) unsalted butter, cubed and room temperature
1 pound fresh peaches (about 3 medium peaches), halved, pitted, and diced
1 teaspoon (2 grams) ground cinnamon
Vegetable oil, for frying
¾ cup (90 grams) confectioners' sugar
1 tablespoon (15 grams) whole milk

1. In a small bowl, stir together warm milk, 1 teaspoon (4 grams) granulated sugar, and yeast. Let stand until foamy, about 5 minutes.

2. In the bowl of a stand mixer, whisk together 3 cups (375 grams) flour, 1 tablespoon (9 grams) salt, and remaining 3 tablespoons plus 2 teaspoons (56 grams) granulated sugar by hand. Add warm milk mixture, eggs, and 2 teaspoons (8 grams) vanilla; using the paddle attachment, beat at low speed until combined, about 1 minute. Slowly add ½ cup (63 grams) flour, beating until a shaggy dough forms; scrape sides of bowl and paddle.

3. Switch to the dough hook attachment. Beat at medium-low speed until dough becomes smooth, elastic, and slightly tacky, 6 to 8 minutes; add up to remaining ½ cup (63 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. With mixer on medium-low speed, add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition (about 8 minutes total). Beat until a smooth, elastic dough forms, 5 to 7 minutes. Turn out dough onto a lightly floured surface; knead dough 5 to 8 times, and shape into a smooth round.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Line 2 baking sheets with parchment paper.

6. In a medium bowl, stir together peaches, cinnamon, and remaining ½ teaspoon (1.5 grams) salt.

7. Punch down dough, and turn out onto a lightly floured surface. Roll dough into an 18x12-inch oval. Place peaches lengthwise down half of oval; fold plain half of dough over peaches. Using a bench scraper or pastry wheel, cut dough diagonally lengthwise into 1-inch-wide strips; repeat in other direction to create diamond-shaped pieces. Press cut dough pieces back together into a 15x4-inch rectangle. (See Note.) Cut rectangle into 10 pieces (about 1½ inches wide each). Press each fritter together to ensure dough has adhered to itself, and place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.

8. In a large Dutch oven, pour oil to a depth of 2 inches, and heat over medium-high heat until a deep-fry thermometer registers 350°F (180°C).

9. Cut parchment around fritters so each fritter is on a small piece of parchment. Working in batches, carefully transfer fritters on parchment to hot oil. Fry until golden brown, 2 to 3 minutes per side. (Parchment paper will float away from fritter as it cooks; remove with tongs, and discard.) Using a slotted spoon or spider strainer, remove fritters from oil, and let drain on paper towels.

10. In a small bowl, whisk together confectioners' sugar, milk, and remaining 1 teaspoon (4 grams) vanilla. Drizzle onto warm fritters. Serve immediately.

Note: *Dough may be sticky from peaches; this is OK. If dough is too wet to work with, sprinkle with just a bit of flour. Adding too much flour will prevent the fritters from holding together, and they'll fall apart when frying.*

MANGO TARTE TATIN

Makes 1 (9-inch) tart

Delve into this tropical twist on a classic French dessert. The mango deepens in flavor as it bakes into the salty-sweet caramel and melds into the buttery pastry—heavenly!

Rough Puff Pastry (recipe follows)
½ cup (100 grams) granulated sugar
3 tablespoons (42 grams) unsalted butter, cubed and room temperature
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2.5 grams) fresh lemon juice
¼ teaspoon kosher salt
1 large mango (450 grams), peeled and cut into ¼-inch-thick slices

1. On a lightly floured piece of parchment paper, roll Rough Puff Pastry into a 12x11-inch rectangle (about ¼ inch thick). Cut a 9-inch circle in dough, reserving excess for another use. Evenly dock surface of dough circle. Cut 3 (3-inch) slits in center of circle. Transfer dough circle on parchment to a baking sheet; refrigerate.

2. Sprinkle sugar evenly in bottom of a 9-inch cast-iron skillet. Cook over medium-high heat, without stirring, until sugar begins to melt. Using a rubber spatula, gently stir sugar around sides of skillet. Cook, stirring occasionally, until sugar turns a deep amber color, about 4 minutes, watching carefully. Remove skillet from heat; stir in butter, vanilla, lemon juice, and salt until well combined. Let cool for 15 to 20 minutes.
3. Preheat oven to 375°F (190°C).
4. Arrange mango slices in bottom of skillet to completely cover caramel, overlapping as needed. Place cold dough circle on mango, pressing edges of dough inside skillet to fully cover mango.
5. Bake until pastry is puffed and golden brown, about 30 minutes. Let cool in skillet on a wire rack for 5 minutes. Carefully invert tart onto a serving plate; serve warm or at room temperature.

Rough Puff Pastry

Makes 1 (9-inch) crust

¾	**cup plus 1 tablespoon (184 grams) cold unsalted butter, cubed**
1½	**cups (188 grams) all-purpose flour**
1½	**teaspoons (4.5 grams) kosher salt**
⅓	**cup (80 grams) ice water**

1. Freeze cold butter until firm, 15 to 20 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cold butter, flour, and salt at low speed just until butter is coated with flour. With mixer on low speed, add ⅓ cup (80 grams) ice water in a slow, steady stream, beating just until dough comes together, about 1 minute, stopping to scrape sides of bowl and paddle and turn dough to help hydrate evenly. (There will still be large pieces of butter. It is OK if a few dry bits remain.)
3. Turn out dough onto a lightly floured surface, and roll into a 9-inch square. Wrap in plastic wrap, and refrigerate for 45 minutes to 1 hour.
4. On a lightly floured surface, roll dough into an 18x10-inch rectangle, lightly flouring surface and top of dough as needed. Fold dough in thirds like a letter. Rotate dough 90 degrees; roll into an 18x10-inch rectangle, and fold in thirds like a letter. Repeat procedure for a third and final turn. Wrap dough in plastic wrap, and refrigerate for at least 1 hour. (If at any point butter is too soft after a fold, wrap dough in plastic wrap, and freeze until butter firms up, checking every 5 minutes).

STONE FRUIT CLAFOUTIS

Makes 6 to 8 servings

Use any mix of apricots, cherries, nectarines, peaches, or plums you like for this classic French baked custard.

	Unsalted butter, softened
1½	**pounds (680 grams) assorted stone fruit**
3	**large eggs (150 grams), room temperature**
⅓	**cup (66 grams) plus 3 tablespoons (36 grams) granulated sugar**
1	**teaspoon (4 grams) vanilla extract**
¼	**teaspoon kosher salt**
¼	**teaspoon ground cinnamon**
⅛	**teaspoon ground cardamom**
1¼	**cups (300 grams) whole milk**
¾	**cup (94 grams) all-purpose flour**

1. Preheat oven to 350°F (180°C). Generously butter bottom and sides of a shallow 2-quart baking dish.
2. Halve and pit fruit. Cut large fruit halves into ½-inch-thick slices. Arrange fruit in prepared pan as desired.
3. In the container of a blender, process eggs, ⅓ cup (66 grams) granulated sugar, vanilla, salt, cinnamon, and cardamom on medium speed until sugar dissolves and mixture is smooth and aerated, about 1 minute. Add milk and flour, and process until smooth. Slowly pour batter all over fruit in pan. Sprinkle remaining 3 tablespoons (36 grams) sugar evenly onto batter.
4. Bake until edges are puffed and golden brown and an instant-read thermometer inserted in center registers 175°F (79°C) to 180°F (82°C), 30 to 35 minutes. Let cool on a wire rack for 15 minutes. Serve warm or at room temperature.

CHOCOLATE CHERRY TART

Makes 1 (9-inch) tart

Our favorite ice cream, Cherry Garcia, inspired this tart comprised of a fluted chocolate crust, vanilla seed-speckled cream, plump red cherries, rich chocolate curls. It will have you swooning even on the most sweltering of days.

Chocolate Pastry Dough (recipe follows)
3 ounces (85 grams) 60% to 70% cacao semisweet chocolate, finely chopped
1 tablespoon (14 grams) unsalted butter
¼ cup (60 grams) heavy whipping cream
Cherry Crème Légère (recipe follows)
¾ pound (340 grams) dark sweet cherries, pitted and halved (about 2½ cups)
Garnish: chocolate curls

1. On a lightly floured surface, roll Chocolate Pastry Dough to ⅛-inch thickness. Carefully transfer to a 9-inch fluted round removable-bottom tart pan, pressing dough into bottom and up sides. Using a small knife, trim excess dough. Prick bottom of dough all over with a fork. Refrigerate until firm, about 30 minutes.
2. Preheat oven to 325°F (160°C).
3. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
4. Bake until edges are set, about 15 minutes. Carefully remove parchment and weights. Bake until center is set and surface is dry, 5 to 7 minutes more. Let cool completely in pan on a wire rack.
5. In a medium microwave-safe bowl, place chopped chocolate and butter.
6. In a small microwave-safe bowl, heat cream on high in 15-second intervals just until it begins to steam (30 to 45 seconds total). Pour onto chocolate mixture; cover and let stand for 5 minutes. Whisk until melted and smooth. (If chocolate lumps remain, microwave for 10 seconds, and whisk again.) Spread chocolate mixture into cooled crust. Refrigerate until set, about 1 hour.
7. Spread Cherry Crème Légère evenly onto cold ganache; arrange cherries on top. Refrigerate for at least 1 hour before serving. Garnish with chocolate curls just before serving, if desired. Refrigerate in an airtight container for up to 3 days.

CHOCOLATE PASTRY DOUGH

Makes 1 (9-inch) crust

1½ cups (188 grams) all-purpose flour
⅓ cup (25 grams) Dutch process cocoa powder
¾ cup (90 grams) confectioners' sugar
¼ teaspoon kosher salt
½ cup (113 grams) cold unsalted butter, cubed
1 large egg (50 grams)
1 large egg yolk (19 grams)

1. In the bowl of a stand mixer, whisk together flour, cocoa, confectioners' sugar, and salt. Add cold butter; using the paddle attachment, beat at low speed until mixture resembles coarse meal. Add egg and egg yolk; beat until combined and a dough forms.
2. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, at least 2 hours. Let stand at room temperature for 10 to 15 minutes before rolling out.

CHERRY CRÈME LÉGÈRE

Makes 2½ cups

1 large egg (50 grams), room temperature
1 large egg yolk (19 grams), room temperature
3 tablespoons (36 grams) granulated sugar
3 tablespoons (24 grams) cornstarch
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole milk
2 teaspoons (12 grams) vanilla bean paste
1½ teaspoons (4 grams) maraschino cherry juice or cherry liqueur*
2 tablespoons (28 grams) unsalted butter, room temperature
¾ cup (180 grams) cold heavy whipping cream

1. In a medium bowl, whisk together egg, egg yolk, sugar, cornstarch, and salt.
2. In a small saucepan, heat milk, vanilla bean paste, and cherry juice or liqueur over medium heat, stirring frequently, just until steaming. (Do not boil.) Slowly add half of hot milk mixture to egg mixture, whisking constantly. Whisk egg mixture into remaining milk mixture in saucepan; bring to a boil over medium heat, whisking constantly. Cook, whisking constantly, until mixture is thickened, 2 to 3 minutes.
3. Strain custard through a fine-mesh sieve into a medium bowl, discarding solids. Whisk in butter until melted and smooth. Cover custard with plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Refrigerate until thick and cold, at least 2 hours.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium-high speed until stiff peaks form, 2 to 3 minutes.
5. Whisk cold custard to loosen; stir one-fourth of whipped cream into custard. Gently fold remaining whipped cream into custard until combined. Use immediately.

**We used Luxardo Maraschino Cherry Liqueur.*

STONE FRUIT GALETTE

Makes 1 (9-inch) galette

If you love pie but want it in a jiffy, this galette is for you. Buttery crust cradles jeweled nectarines, plums, and apricots that are minimally dressed so their fresh sweetness shines.

½ pound (226 grams) fresh apricots (about 2 small apricots), halved, pitted, and sliced ½ inch thick
½ pound (226 grams) fresh plums (about 2 medium plums) , halved, pitted, and sliced ½ inch thick
½ pound (226 grams) fresh peaches (about 2 medium peaches), halved, pitted, and sliced ½ inch thick
¼ cup (50 grams) granulated sugar
2 teaspoons (6 grams) cornstarch
1 teaspoon (3 grams) kosher salt
1 teaspoon (1 gram) lemon zest
¼ teaspoon grated fresh ginger
All-Butter Pie Dough (recipe follows)
1 large egg (50 grams)
1 tablespoon (15 grams) water
Turbinado sugar, for sprinkling

1. Line a baking sheet with parchment paper.
2. In a large bowl, stir together all fruit, granulated sugar, cornstarch, salt, lemon zest, and ginger.

3. On a lightly floured surface, roll All-Butter Pie Dough into a 14-inch circle. Transfer to prepared pan. Using the back of a knife, lightly score a 9-inch circle in center of dough. Arrange fruit within circle as desired. Fold excess dough over fruit, pleating and folding as desired. Refrigerate until firm, about 20 minutes.

4. Preheat oven to 400°F (200°C).

5. In a small bowl, whisk together egg and 1 tablespoon (15 gram) water. Brush onto edges of dough. Sprinkle turbinado sugar onto dough and fruit. Transfer galette to oven.

6. Immediately reduce oven temperature to 375°F (190°C). Bake until fruit is soft and crust is golden brown, 40 to 50 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool on pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on a wire rack. Refrigerate in an airtight container for up to 3 days.

PRO TIP

We like leaving the peel on the fruit for this galette—it brings beautiful color to the dessert and helps the fruit stay intact during baking. If you prefer to peel your fruit, turn to page 18 for step-by-step instructions for quick and easy peeling.

ALL-BUTTER PIE DOUGH

Makes 1 (9-inch) crust

1½ cups (188 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
½ cup (113 grams) cold unsalted butter, cut into ½-inch cubes
⅓ cup (80 grams) ice water

1. In the work bowl of a food processor, pulse flour and salt until combined. Add cold butter, and pulse until mixture is crumbly and butter is pea-size. With processor running, add ⅓ cup (80 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly but should be moist and hold together when pinched.)

2. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days. Let stand at room temperature for 10 to 15 minutes before rolling out.

MANGO SOUR CREAM CAKE

Makes 1 (8-inch) cake

This quickly assembled cake makes a decadent treat when you can get your hands on a wonderfully ripe golden-hued mango. It tastes as bright and sunny as a summer day.

¾ cup (170 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams), room temperature
2 teaspoons (8 grams) vanilla extract, divided
1¾ cups (219 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
¼ cup (60 grams) sour cream, room temperature
3 tablespoons (45 grams) whole milk, room temperature
1¼ cups (175 grams) diced peeled mango
1½ cups (180 grams) confectioners' sugar
2 tablespoons (30 grams) fresh lime juice
Garnish: diced peeled mango

1. Preheat oven to 350°F (180°C). Spray a tall-sided 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until pale and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl and paddle. Add eggs, one at a time, beating until combined after each addition. Beat in 1 teaspoon (4 grams) vanilla.

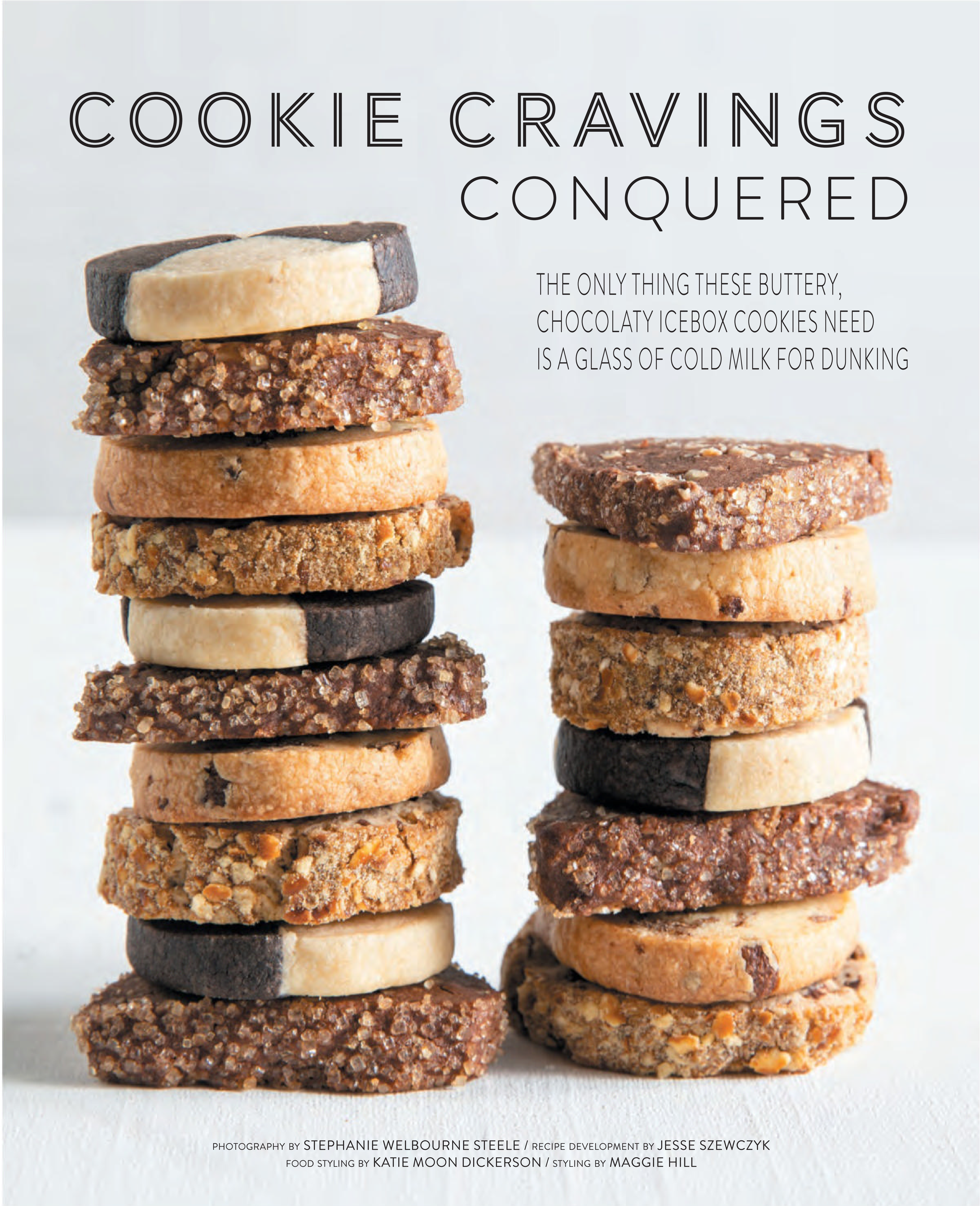
3. In a medium bowl, whisk together flour, baking powder, salt, and baking soda. In a small bowl, whisk together sour cream and milk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating until just combined after each addition and stopping to scrape sides of bowl and paddle. Using a rubber spatula, gently stir in mango. Spread batter into prepared pan.

4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 50 to 55 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on a wire rack.

5. In a small bowl, whisk together confectioners' sugar, lime juice, and remaining 1 teaspoon (4 grams) vanilla. Pour onto cooled cake. Garnish with mango, if desired. Let stand until glaze is set, about 15 minutes. Refrigerate in an airtight container for up to 3 days.

COOKIE CRAVINGS CONQUERED

THE ONLY THING THESE BUTTERY, CHOCOLATY ICEBOX COOKIES NEED IS A GLASS OF COLD MILK FOR DUNKING



PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE / RECIPE DEVELOPMENT BY JESSE SZEWCZYK
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY MAGGIE HILL

Chocolate-Hazelnut Cookies
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Pretzel-Chocolate Chunk
Peanut Butter Cookies
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MILK-AND-CEREAL COOKIES

Makes 38 cookies

These tender shortbread cookies combine all the nostalgic flavors of milk and cereal into a bite-size treat that takes you straight back to childhood. Dry milk gives the cookies a tender texture and rich, dairy-forward flavor while pockets of crispy cereal provide a contrasting and playful bite. This recipe uses crispy chocolate cereal, but you can use the colorful fruity variety as well.

1	**cup (227 grams) unsalted butter, softened**
1	**cup (120 grams) confectioners' sugar**
1	**large egg yolk (19 grams)**
2	**teaspoons (8 grams) vanilla extract**
2½	**cups (313 grams) all-purpose flour**
2	**tablespoons (18 grams) dry whole milk**
¾	**teaspoon (2.25 grams) kosher salt**
1	**cup (50 grams) chocolate crisp rice cereal***

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, egg yolk, and vanilla at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl and paddle. Add flour, dry milk, and salt; beat at low speed just until a soft dough forms and no flour pockets remain, 1 to 2 minutes. Gently stir in cereal until well combined.

2. Transfer dough to a large piece of plastic wrap, and shape into a 1¾-inch-thick log (about 19 inches long), twisting ends of plastic wrap to secure. Refrigerate until firm, about 3 hours.

3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

4. Using a thin-bladed sharp knife, cut log into ½-inch-thick slices. Place 1 inch apart on prepared pans.

5. Bake until fragrant and light brown and tops look matte, 15 to 20 minutes, rotating pans halfway through baking. Let cool completely on pans on wire racks. Store in an airtight container for up to 5 days.

**We used Cocoa Pebbles.*

PRO TIP

All doughs can be shaped, wrapped tightly in plastic wrap, and frozen for up to 3 months. Let the dough thaw in the refrigerator overnight before using it.

Black-and-White Cookies
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BLACK-AND-WHITE COOKIES

Makes 20 cookies

These striking, two-toned shortbread cookies combine both chocolate and vanilla shortbread doughs into one mesmerizing treat that brings together the best of both worlds. The key to achieving the bold, contrasting color palette is to use black cocoa powder, an ultra-Dutched cocoa with a jet-black color and intense flavor.

1	**cup (227 grams) unsalted butter, room temperature**
1	**cup (120 grams) confectioners' sugar**
2	**teaspoons (8 grams) vanilla extract**
2½	**cups (313 grams) all-purpose flour**
½	**teaspoon (1.5 grams) kosher salt**
2	**tablespoons (10 grams) black cocoa powder**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, and vanilla at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl and paddle. Add flour and salt; beat at low speed just until a soft dough forms and no flour pockets remain, 1 to 2 minutes.
2. Transfer half of dough (about 330 grams) to a large piece of plastic wrap.
3. Add cocoa to remaining dough in bowl; beat at low speed until well combined, stopping to scrape bottom and sides of bowl and paddle.
4. Transfer chocolate dough to another large piece of plastic wrap. Shape each portion of dough into a 1½-inch-thick log (about 8 inches long), twisting ends of plastic wrap to secure. Freeze until firm, about 30 minutes.
5. Halve each dough log lengthwise. Cut each half lengthwise to create four lengthwise quarters each. (You should have four chocolate and four plain quarters.) Lightly brush cut sides of each piece of dough with water; press four pieces alternately with plain and chocolate dough to form a log. Repeat with remaining four pieces of dough. Tightly wrap each log in plastic wrap, and refrigerate for at least 2 hours.
6. Preheat oven to 325°F (170°C). Line 2 baking sheets with parchment paper.
7. Using a thin-bladed sharp knife, cut logs into ½-inch-thick slices. (If dough separates while slicing, firmly press pieces back together.) Place slices 1 inch apart on prepared pans.
8. Bake until fragrant and tops look matte, 15 to 18 minutes. Let cool completely on pans on wire racks. Store in an airtight container for up to 5 days.

PRO TIP

Natural unsweetened cocoa powder can be substituted for black cocoa powder, but the color will not be as dark.

PRETZEL-CHOCOLATE CHUNK PEANUT BUTTER COOKIES

Makes 30 cookies

These decadent icebox cookies cram everything delicious into one bite. A tender shortbread dough made with peanut butter gets studded with chunks of bittersweet chocolate and covered in crushed pretzels. Once sliced and baked, the resulting cookies are the perfect crunchy salty-sweet treat.

½	**cup (113 grams) unsalted butter, room temperature**
½	**cup (128 grams) creamy peanut butter (not natural), room temperature**
1¼	**cups (150 grams) confectioners' sugar**
2	**large egg yolks (37 grams), room temperature**
2	**tablespoons (30 grams) whole milk, room temperature**

- **2 teaspoons (8 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (170 grams) finely chopped semisweet or bittersweet chocolate**
- **1 large egg (50 grams), lightly beaten**
- **2 cups (80 grams) mini salted pretzels, finely crushed**
- **Flaked sea salt, for sprinkling**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, peanut butter, confectioners' sugar, egg yolks, milk, and vanilla at medium speed until smooth and fluffy, 3 to 4 minutes, stopping to scrape sides of bowl and paddle. Add flour and kosher salt; beat at low speed just until a soft dough forms and no flour pockets remain, 1 to 2 minutes. Stir in chocolate until well combined.

2. Turn out dough onto a work surface, and shape into a 1½-inch-thick log (about 15 inches long). Brush egg onto all sides of dough; dredge dough in crushed pretzels, gently pressing to adhere. Wrap in a large piece of plastic wrap, twisting ends to secure. Refrigerate until firm, about 3 hours.

3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

4. Using a thin-bladed sharp knife, slice dough log into ½-inch-thick slices, and place 1 inch apart on prepared pans. Lightly sprinkle flaked salt onto cookies.

5. Bake until slightly puffed and tops look matte, 15 to 20 minutes, rotating pans halfway through baking. Let cool completely on pans on wire racks. (The cookies will be soft and puffy when you take them out of the oven but will deflate and firm up when cooling.) Store in an airtight container for up to 5 days.

CHOCOLATE-HAZELNUT COOKIES

Makes 20 cookies

These striking chocolate icebox cookies are just as fun to eat as they are to make. A simple chocolate cookie dough studded with toasted hazelnuts gets formed into a long triangular shape (a nod to the Toblerone chocolate bar) and then sliced into triangles with a terrazzo-like pattern.

- **⅔ cup (150 grams) unsalted butter, room temperature**
- **⅔ cup (80 grams) confectioners' sugar**
- **1 large egg yolk (19 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **1½ cups (188 grams) all-purpose flour**
- **¼ cup (21 grams) unsweetened natural cocoa powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (57 grams) finely chopped roasted unsalted hazelnuts (see PRO TIP)**
- **¼ cup (50 grams) turbinado or sanding sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, confectioners' sugar, egg yolk, and vanilla at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl and paddle. Add flour, cocoa, and salt; beat at low speed just until a soft dough forms and no flour pockets remain, 1 to 2 minutes. Gently stir in hazelnuts until well combined.

2. Transfer dough to a large piece of parchment paper, and shape into a 1½-inch-wide triangle (about 10 inches long), twisting ends of parchment to secure and using parchment to help with shaping. Refrigerate dough until firm, about 3 hours.

3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.

4. Lightly brush exterior of dough with water. Sprinkle turbinado or sanding sugar all over dough, gently pressing to adhere. Using a thin-bladed sharp knife, cut dough into ½-inch-thick slices, and place 1 inch apart on prepared pans.

5. Bake until fragrant and tops look matte, 13 to 16 minutes. Let cool completely on pans on wire racks. Store in an airtight container for up to 5 days.

PRO TIP

If using raw, skin-on hazelnuts, bake them on a rimmed baking sheet at 350°F (180°C) until lightly browned and fragrant, 10 to 15 minutes. Immediately transfer nuts to a clean dish towel, and rub them vigorously between the towel to remove their skins.

Ratatouille Pizza
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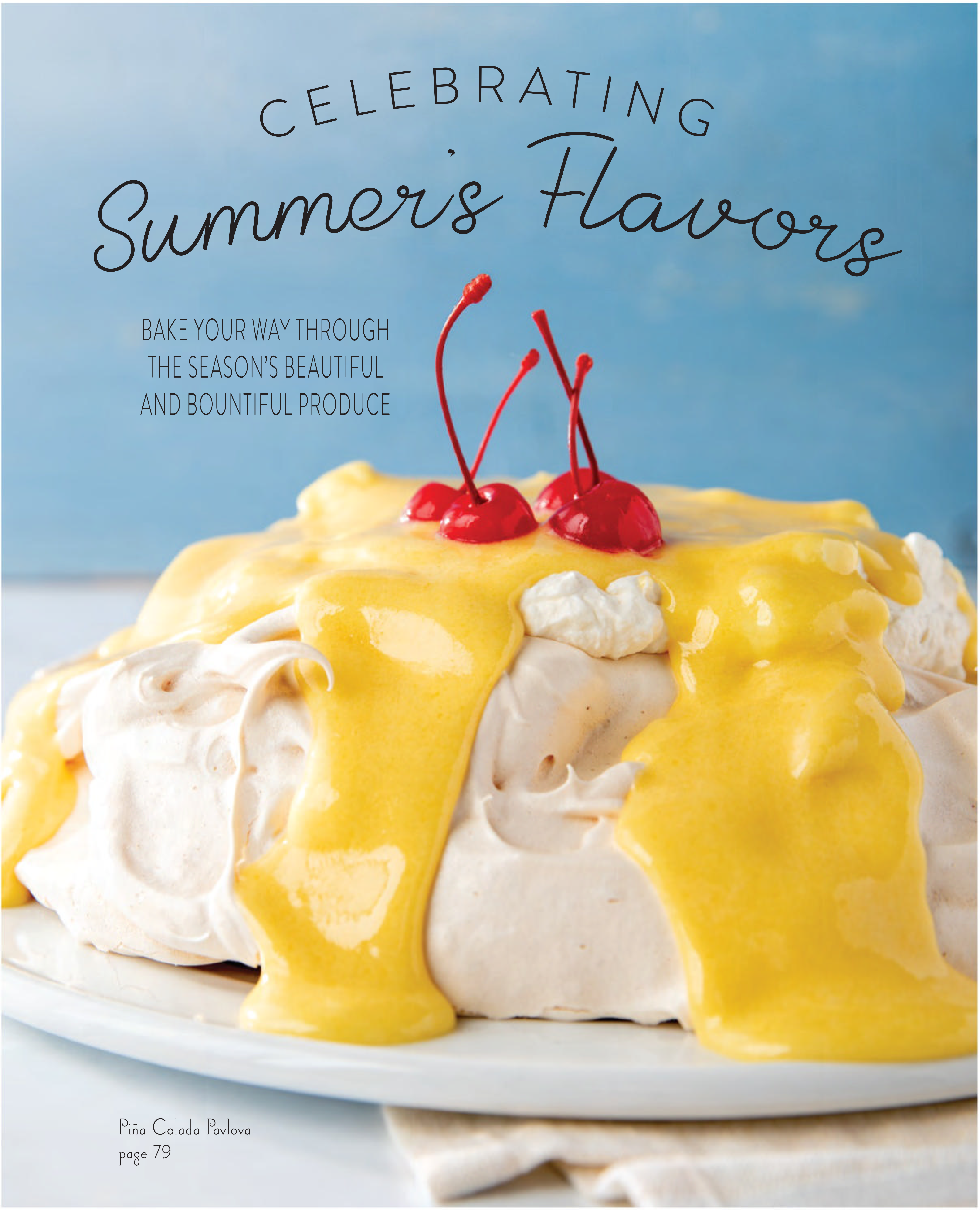
PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY COURTNI BODIFORD

CELEBRATING Summer's Flavors

BAKE YOUR WAY THROUGH
THE SEASON'S BEAUTIFUL
AND BOUNTIFUL PRODUCE



Piña Colada Pavlova
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Blueberry-Lemon
Tiramisù
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Blackberry-Nectarine
Frangipane Tart
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MEXICAN STREET CORN BREAD WITH LIME BUTTER

Makes 1 (8½x4½-inch) loaf

Each slice of this moist bread is studded with fresh cilantro, buttery corn, and salty cheese—a generous slather of Lime Butter is a must!

1	cup (150 grams) fine-ground yellow cornmeal
⅓	cup (42 grams) all-purpose flour
2	tablespoons (24 grams) granulated sugar
1½	teaspoons (7.5 grams) baking powder
1½	teaspoons (3 grams) chili powder
1	teaspoon (3 grams) kosher salt
½	teaspoon (2.5 grams) baking soda
½	teaspoon (1 gram) ground cumin
¾	cup (180 grams) full-fat sour cream, room temperature
½	cup (112 grams) vegetable oil
¼	cup (60 grams) whole milk, room temperature
2	large eggs (100 grams), room temperature
1	cup (141 grams) fresh or roasted corn kernels (see Note)
½	cup (72 grams) crumbled queso fresco
3	tablespoons (6 grams) chopped fresh cilantro
2	teaspoons (6 grams) minced garlic (about 2 cloves)

Lime Butter (recipe follows), to serve

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.

2. In a medium bowl, whisk together cornmeal, flour, sugar, baking powder, chili powder, salt, baking soda, and cumin.

3. In a large bowl, whisk together sour cream, oil, milk, and eggs. Add cornmeal mixture, and whisk until almost combined. Add corn, queso fresco, cilantro, and garlic, and fold until completely combined. Pour into prepared pan.

4. Bake until top is golden and a wooden pick inserted in center comes out with a few moist crumbs, 40 to 50 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan; serve warm with Lime Butter. Refrigerate in an airtight container for up to 3 days.

Note: *To roast corn, heat 1 tablespoon (14 grams) olive oil in a large skillet over medium-high heat. Add corn; cook, stirring frequently, until golden, 4 to 5 minutes. Let cool completely before using.*

Lime Butter

Makes about ½ cup

½ cup (113 grams) unsalted butter, room temperature
2 teaspoons (2 gram) lime zest
1 teaspoon (2 gram) chili powder
½ teaspoon (1.5 grams) kosher salt

1. In a small bowl, stir together all ingredients until well combined. Refrigerate in an airtight container for up to 1 month.

BLUEBERRY-LEMON TIRAMISÙ

Makes 12 servings

Layered with Ladyfingers dipped in a tangy lemon soak and a berry sauce swirled throughout the whipped, creamy layer, this light and airy treat will take your summer celebrations to the next level.

Blueberry Compote (recipe follows)
2 cups (480 grams) cold heavy whipping cream
1 tablespoon (3 grams) lemon zest
2 teaspoons (8 grams) vanilla extract
½ teaspoon (1.5 grams) kosher salt
2 cups (400 grams) granulated sugar, divided
¾ cup (180 grams) fresh lemon juice
6 large pasteurized egg yolks (120 grams)
2 (8-ounce) containers (452 grams) cold mascarpone cheese*
Ladyfingers (recipe follows)
Garnish: fresh blueberries

1. In the work bowl of a food processor, pulse Blueberry Compote until smooth.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream, lemon zest, vanilla, and salt at medium-high speed until stiff peaks form, about 2 minutes. Transfer to a large bowl; cover and refrigerate. Clean bowl of stand mixer and whisk attachment.
3. In a small saucepan, bring ¾ cup (150 grams) granulated sugar and lemon juice to a boil over medium-high heat, stirring until sugar dissolves, about 1 minute. Pour into a medium heatproof bowl, and let cool completely.
4. In the heatproof bowl of a stand mixer, whisk together egg yolks and remaining 1¼ cups (250 grams) sugar. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until an instant-read thermometer registers 110°F (43°C).
5. Wipe bottom of stand mixer bowl dry; carefully return bowl to stand mixer. Using the whisk attachment, beat at medium-high speed until thick and ribbon-consistency, 2 to 3 minutes. (Mixture will still have texture from the sugar.) Let cool for 5 to 10 minutes.
6. In a medium bowl, stir cold mascarpone with a spatula until softened, smooth, and creamy; fold into egg yolk mixture in two additions just until combined. Fold whipped cream into mascarpone mixture in two additions just until combined.
7. Quickly dip half of Ladyfingers in lemon syrup. (Do not let it soak.) Place in bottom of a 13x9-inch baking dish in a single layer, with long sides of Ladyfingers going along long sides of pan. (Trim or cut Ladyfingers as needed to fully cover bottom of pan.) Spread half of mascarpone mixture (about 4 cups or 630 grams) onto dipped Ladyfingers. Spread 1½ cups (300 grams) Blueberry Compote onto mascarpone mixture.
8. Dip remaining Ladyfingers in lemon syrup, and layer on compote in pan. Spread remaining mascarpone mixture onto Ladyfingers to fully cover. Spread remaining compote onto mascarpone mixture. Cover and refrigerate for 24 hours before serving.
9. Garnish with blueberries just before serving, if desired. Cover and refrigerate for up to 3 days.

**We used BelGioioso Mascarpone Cheese.*

Ladyfingers

Makes about 60 cookies

⅔ cup (83 grams) unbleached cake flour
2½ tablespoons (20 grams) cornstarch
4 large eggs (200 grams), separated and room temperature
½ cup (100 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
½ teaspoon (2 grams) vanilla extract
2 tablespoons (14 grams) confectioners' sugar

1. Preheat oven to 375°F (190°C). Line 2 baking sheets with parchment paper.
2. In a small bowl, sift together flour and cornstarch.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy, about 30 seconds. With mixer on medium speed, add ¼ cup (50 grams) granulated sugar in a slow, steady stream. Increase mixer speed to medium-high, and beat until stiff peaks form, 4 to 5 minutes. Transfer to a medium bowl.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks and ¼ cup (50 grams) granulated sugar at medium-high speed until pale yellow and thick, 2 to 3 minutes. Using a balloon whisk, fold half of egg white mixture and vanilla into egg yolk mixture just until combined; fold in remaining egg white mixture. Fold in sifted flour mixture in two additions just until combined.
5. Working in batches if necessary, transfer batter to a large pastry bag fitted with a 7/16-inch round piping tip (Ateco #805). Pipe 3-inch-long lines at least 1 inch apart on prepared pans. (Final dimensions of Ladyfingers should be 3x1 inches.)
6. In a small bowl, whisk together confectioners' sugar and remaining 2 tablespoons (24 grams) granulated sugar. Using a fine-mesh sieve, lightly dust piped batter with sugars.
7. Bake for 4 minutes. Rotate pans between racks, and bake until light golden brown and dry, 3 to 4 minutes more. Let cool completely. Best used within 24 hours.

Blueberry Compote

Makes about 2½ cups

9 ounces (256 grams) fresh blueberries (about 2 cups)
⅔ cup (133 grams) granulated sugar
1 tablespoon (15 grams) fresh lemon juice
1 tablespoon (15 grams) water
½ teaspoon (2 grams) vanilla extract
¼ teaspoon kosher salt

1. In a medium saucepan, combine blueberries, sugar, lemon juice, 1 tablespoon (15 grams) water, vanilla, and salt. Heat over medium-high heat, stirring occasionally, until blueberries begin to break down and mixture begins to boil. Cook, stirring occasionally, until thickened, about 10 minutes. Remove from heat, and let cool completely. Refrigerate in an airtight container for up to 1 week.

RATATOUILLE PIZZA

Makes 2 (10-inch) pizzas

Thank goodness this recipe makes two pizzas, because the colorful layers of fresh vegetables and melty cheese atop crispy, chewy crust will have you coming back for seconds . . . and thirds!

1 tablespoon (14 grams) olive oil, plus more for brushing
½ cup (60 grams) diced yellow onion
3 cloves garlic (9 grams), minced
1 (14.5-ounce) can (411 grams) crushed tomatoes
2 teaspoons (8 grams) granulated sugar
2 teaspoons (10 grams) red wine vinegar
2 teaspoons (6 grams) kosher salt, divided
1 teaspoon (1 gram) fresh thyme leaves
1 teaspoon (1 gram) ground black pepper, divided
Pizza Dough (recipe follows)
1½ cups (165 grams) shredded mozzarella cheese
½ cup (55 grams) shredded smoked mozzarella cheese*
1 small zucchini (113 to 170 grams), sliced into ⅛-inch rounds
1 small yellow squash (113 to 170 grams), sliced into ⅛-inch rounds
1 small eggplant (113 to 170 grams), sliced into ⅛-inch rounds
2 medium plum tomatoes (226 grams), sliced into ⅛-inch rounds
Garnish: fresh basil leaves

1. Position oven rack in top third of oven. Preheat oven to 450°F (230°C). Place a pizza stone or upside-down baking sheet in oven to preheat.
2. In a medium saucepan, heat 1 tablespoon oil (14 grams) over medium-high heat. Add onion and garlic; cook, stirring occasionally, until soft and fragrant, 3 to 5 minutes. Add crushed tomatoes, sugar, vinegar, 1 teaspoon (3 grams) salt, thyme, and½ teaspoon (1 gram) pepper. Bring to a boil; reduce heat to medium-low, and cook until reduced to 1½ cups (400 grams), 6 to 8 minutes.
3. Punch down dough. Divide Pizza Dough in half. In a small bowl, toss together mozzarella cheeses to combine. On a lightly floured sheet of parchment paper or a pizza peel, roll or stretch half of dough into an 11-inch circle. Brush dough with oil, and spread half of tomato sauce (about ¾ cup or 200 grams) over dough, leaving a 1-inch border. Sprinkle half of mozzarella mixture on top of sauce. Layer half of zucchini, half of squash, half of eggplant, and half of plum tomatoes on top of cheese as desired. Brush vegetables with oil, and sprinkle with ½ teaspoon (1.5 grams) salt and ¼ teaspoon pepper. Repeat with remaining dough, remaining oil, remaining sauce, remaining cheese mixture, remaining zucchini, remaining squash, remaining eggplant, remaining plum tomatoes, remaining ½ teaspoon (1.5 grams) salt, and remaining ¼ teaspoon pepper. Carefully slide pizza onto stone or baking sheet in oven.
4. Bake until crust is crisp and golden brown, 15 to 20 minutes. Garnish with fresh basil, if desired.

**We used BelGioioso Smoked Fresh Mozzarella Cheese.*

PIZZA DOUGH

Makes 2 (10-inch) crusts

1½ cups (360 grams) warm water (100°F/38°C to 110°F/43°C)
2¼ teaspoons (7 grams) active dry yeast*
2 teaspoons (8 grams) granulated sugar
4 cups (500 grams) all-purpose flour
1 tablespoon (9 grams) kosher salt
2 tablespoons (28 grams) olive oil

1. In a small bowl, whisk together 1½ cups (360 grams) warm water, yeast, and sugar. Let stand until foamy, 5 to 10 minutes.
2. In a large bowl, whisk together flour and salt. Add yeast mixture and oil, and stir until combined and a dough forms. Cover and let stand at room temperature for 15 minutes.
3. Turn out dough onto a lightly floured surface, and knead by hand until smooth and elastic, 5 to 10 minutes. Shape dough into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl. Cover and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

**We used Red Star® Active Dry Yeast.*

PRO TIP
Pizza Dough can be refrigerated overnight. Let it come to room temperature and then let rise until doubled in size.

PIÑA COLADA PAVLOVA

Makes 1 (8-inch) Pavlova

Nothing says indulgence quite like a Pavlova. A pillowy-soft interior meets a crisp, chewy exterior to create the marshmallow-like base. Topped with a spiked whipped cream and a tangy fruit curd, you'll be dreaming of poolside cocktails with every inviting bite!

5 large egg whites (150 grams), room temperature
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) cream of tartar
1 cup (200 grams) superfine sugar
2½ teaspoons (7.5 grams) cornstarch
½ teaspoon (2 grams) vanilla extract
Coconut Rum Whipped Cream (recipe follows)
Pineapple Curd (recipe follows)
Garnish: maraschino cherries

1. Position oven rack in bottom third of oven. Preheat oven to 300°F (150°C). Draw a 9-inch circle on a piece of parchment paper, and place upside down on a baking sheet.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, salt, and cream of tartar at medium speed until foamy. With mixer on high speed, slowly and gradually add sugar, beating until combined. Beat in cornstarch and vanilla. Increase mixer speed to high, and beat until stiff peaks form, about 4 minutes. Spoon meringue into center of drawn circle on prepared pan. Using an offset spatula or a spoon, spread meringue to edges as desired, making a shallow indentation in center to create a bowl shape. Place in oven.
3. Immediately reduce oven temperature to 250°F (130°C). Bake until exterior is completely set and does not feel sticky, about 1 hour and 50 minutes. (Be careful to open the oven as little as possible when checking.) Turn oven off, and leave Pavlova in oven with door closed until completely cool, at least 5 hours, preferably overnight.
4. Carefully peel parchment paper off Pavlova; place on a serving plate. Top with Coconut Rum Whipped Cream and Pineapple Curd. Garnish with cherries, if desired. Serve immediately.

COCONUT RUM WHIPPED CREAM

Makes about 1½ cups

1 cup (240 grams) cold heavy whipping cream
¼ cup (30 grams) confectioners' sugar
1 tablespoon (15 grams) coconut rum
½ teaspoon (2 grams) vanilla extract
¼ teaspoon (1 gram) coconut extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and confectioners' sugar at medium-high speed until stiff peaks form, 3 to 4 minutes. Beat in rum and extracts until combined. Use immediately.

Pineapple Curd

Makes about 1 cup

½ cup (120 grams) canned pineapple juice
½ cup (100 grams) granulated sugar
1 large egg (50 grams), room temperature
2 large egg yolks (37 grams), room temperature
2 teaspoons (10 grams) fresh lemon juice
1½ teaspoons (4.5 grams) cornstarch
2 tablespoons (28 grams) unsalted butter, cubed and softened

1. In a small saucepan, bring pineapple juice to a boil over medium-high heat. Cook, stirring occasionally, until reduced by half, about 10 minutes. Let cool completely.
2. Whisk sugar, egg, egg yolks, lemon juice, and cornstarch into pineapple juice. Bring to a boil over medium-high heat; cook, stirring constantly, until thickened, 2 to 3 minutes. Strain curd through a fine-mesh sieve into a heatproof bowl, discarding any solids. Add butter, and whisk until smooth and combined. Cover with plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Refrigerate until cool and ready to use, at least 2 hours or up to 3 days.

BLACKBERRY-NECTARINE FRANGIPANE TART

Makes 1 (9-inch) tart

Layered with juicy berries and tangy nectarines, this confection is as stunning as it is tasty. Each indulgent slice is held together in a delicate, crumbly Pâte Sablée and filled with a creamy almond frangipane. With a dessert this bright and beautiful, your summer celebrations are sure to shine!

Pâte Sablée (recipe follows)
½ cup (113 grams) unsalted butter, room temperature
½ cup (100 grams) granulated sugar
2 large eggs (100 grams), room temperature
1 cup (96 grams) almond flour
2 tablespoons (16 grams) all-purpose flour
2 teaspoons (8 grams) vanilla extract
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon (1 gram) almond extract
1 medium nectarine (170 grams), halved, pitted, and cut into ½-inch-thick slices
½ cup (80 grams) fresh blackberries
2 tablespoons (40 grams) apricot jam

1. On a lightly floured surface, roll Pâte Sablée into a 12-inch circle (about ⅛ inch thick). Carefully transfer to a 9-inch fluted round removable-bottom tart pan, lightly pressing into bottom and up sides. Using a paring knife, trim excess dough. Using a fork, evenly dock bottom of dough. Refrigerate until firm, at least 30 minutes.
2. Preheat oven to 325°F (170°C).
3. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
4. Bake until edges are set, about 15 minutes. Carefully remove parchment and weights. Bake until surface is dry and lightly browned, about 10 minutes more. Let cool completely in pan. Increase oven temperature to 375°F (190°C).
5. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until light and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. With mixer on low speed, gradually add flours, beating until just combined. Beat in vanilla, salt, and almond extract. Spread frangipane into cooled prepared crust. Press nectarine slices and blackberries into frangipane as desired.
6. Bake until frangipane is set and golden across surface, about 30 minutes, covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan for at least 10 minutes. Remove from pan, and place on a wire rack.
7. In a small microwave-safe bowl, heat jam on high in 30-second intervals until soft and fluid. Lightly brush jam onto fruit in tart. Let cool completely before serving. Refrigerate in an airtight container for up to 3 days.

Pâte Sablée

Makes 1 (9-inch) crust

2 cups (250 grams) all-purpose flour
½ cup (60 grams) confectioners' sugar
½ teaspoon (1.5 grams) kosher salt
½ cup (113 grams) cold unsalted butter, cubed
1 large egg (50 grams), lightly beaten

1. In a large bowl, whisk together flour, confectioners' sugar, and salt. Using a pastry cutter or your hands, cut in cold butter until mixture resembles coarse meal. Add egg, and stir until combined. Press firmly with your hands until dough comes together and is fully hydrated, being careful not to knead too much. Shape dough into a flat disk, and wrap in plastic wrap. Refrigerate for at least 1 hour, preferably overnight.

Note: *Dough can be refrigerated for up to 1 week or frozen for up to 2 months. Let frozen dough thaw overnight in the refrigerator before using.*

THIS COLONIAL-ERA JEWEL IN THE CENTRAL HIGHLANDS OF MEXICO IS A CULTURAL HUB FOR ARTISANS OF ALL KINDS, INCLUDING BAKERS

THE SWEET SIDE OF SAN MIGUEL DE ALLENDE

BY BROOKE BELL / PHOTOGRAPHY BY KYLE CARPENTER

It's not unusual for Brian Hart Hoffman and I to travel together with one goal in mind: to find the best baked goods an area has to offer. For this journey, we were joined by our photographer, Kyle Carpenter. As we drove through the narrow cobblestone streets in the historic center of San Miguel de Allende, Mexico, I was overstimulated in the best of ways. There's nothing I love more than seeing and discovering places for the first time, and I had high expectations for San Miguel. It's one of Brian's most-loved spots in the world, and my mother has fond memories of her visit with friends a decade ago. Plus, we had our new friend and local guide, Jose De Anda, by our side giving us a crash course in all things San Miguel, including its designation as a UNESCO World Heritage Site.

The unassuming exteriors of casas and businesses are painted in varying sunset shades of rust, sienna, and gold. But don't let the simple façades fool you. Once you enter their elaborate wooden doors, often adorned by ornate hand knockers, you'll find serene inner courtyards perfect for enjoying the mild climate of San Miguel.

As you wander about the pedestrian-friendly city, you'll quickly learn that directions are based on proximity to the towering pink Parroquia San Miguel Arcángel. This neo-Gothic church was built in 1709 and sits adjacent to El Jardín, a tree-lined square with plenty of shaded benches to sit and watch the bustle. Here, mariachi bands play, joyous wedding parades (*callejoneadas*) go by, and *mojigangas*, tall puppet-like figures, pose for photos. Every day truly feels like a celebration in San Miguel. *Papel picado*, tissue-paper flags, hang across streets, and colorful ribbons and flowers adorn the doors of businesses and indicate them as such.

San Miguel is known for its thriving art scene, and the crisp sunlight has drawn artists here for decades. You can't walk far without passing an art gallery. Where there's art, there's culture. And where there's a deep appreciation of culture, there's always food. Food and baking are at the very soul of San Miguel.

GETTING THERE

San Miguel is best accessed by car from Bajío International Airport (BJX), which is about 1½ hours away, near León, or Queretaro International airport (QRO), which is located about an hour away. We recommend asking your hotel to set up private car transfers to and from the airport.

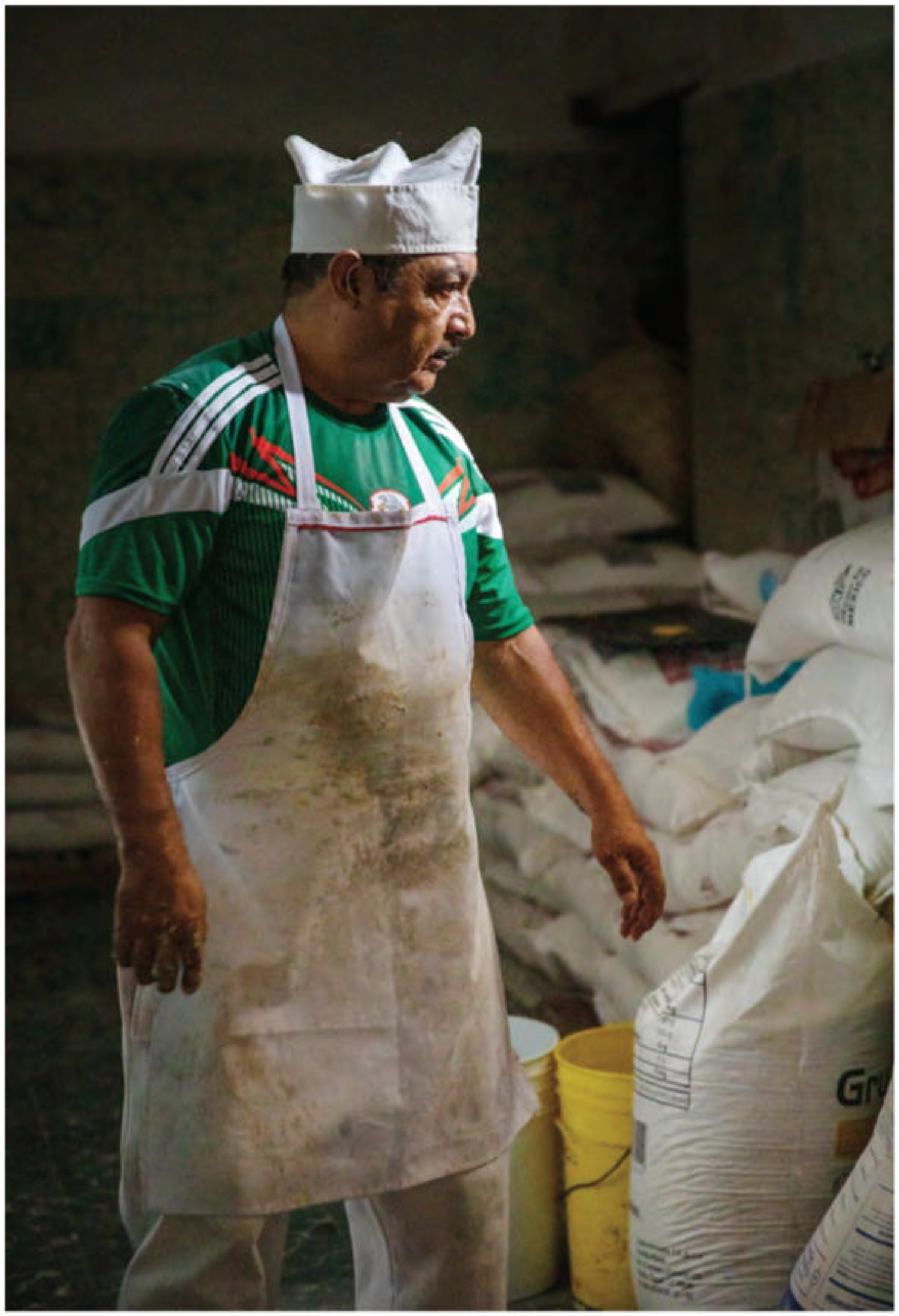
THE BLUE DOOR BAKERY

Panadería La Colmena, also known as the blue door bakery, dates back to 1898, making it one of the oldest bakeries in Mexico. Upon entering, regulars know to pick up a metal tray by the door and use tongs to hand-select from the more than 100 different breads and cookies that are made each day. Choosing is hard when the baking pans are overflowing with *elotes*, a traditional Mexican sweet bread that's scored on top and sugared; *niño envuelto*, a jelly roll-style cake often topped with sprinkles that kids love; and cinnamon sugar-covered *orejas* that resemble French *palmiers*. In the corner, yellow carts are piled high with *bolillo*, an oval-shaped everyday table bread.

Third-generation owner Don José Antonio Rayas told us we were welcome in his "home" as he invited us to see his kitchen, where an incredible team of bakers mix large quantities of pan dulce dough before shaping and loading it into the ovens, one of which is 55 years old. While one baker glazes pans of cinnamon rolls (they bake 70 pans a day!), another dusts confectioners' sugar onto horn-shaped, cream-filled *barquillos*.

When you visit La Colmena, you'll feel right at home, too, and you'll be back each day eager to taste even more of the bakery's delicious baked goods.
Relox, 21
Zona Centro

PANADERIA
La Colmena



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ENTRADA

CHOCOLATE CAKE WITH A LOYAL FOLLOWING

Petit Four owners Norma Guerrero and Paco Cárdenas met in college, where they shared a love of food and began baking and selling cakes. After graduating and studying under a pastry chef in Mexico City, they chose historic San Miguel as the ideal location to open a bakery. That was 25 years ago, and today, they still have some of the same customers as they did on opening day.

With a bakery counter, kitchen, and café area surrounding an inner courtyard with dappled sunlight and colorful artwork, Petit Four is the kind of place to linger over a *café con leche* and almond croissant in the morning and stay for lunch.

On the menu since the beginning is Petit Four's famous Chocolate Truffle Cake. Thin layers of sponge cake are brushed with simple syrup before being coated with chocolate ganache. While the towering cake looks decadent and is, it's also incredibly light. This beloved cake has become a birthday tradition for many people who live in San Miguel, and it would certainly be our birthday cake of choice if we lived here.

Other standouts at Petit Four include tres leches cake, marble cake, and a Mexican pie made with *xoconostle* (the sour fruit of a cactus) and frangipane filling. Paco also teaches cooking classes at his home outside of town and graciously shared his homemade tortilla recipe with us. While we can't replicate his outstanding tortillas due to his use of locally sourced ingredients, this easy recipe is a close second.

Jesús 2-B
Zona Centro

CORN TORTILLAS

Makes 18 tortillas

Homemade corn tortillas are more flexible when folded than their store-bought counterparts, making them an excellent upgrade.

2	**cups (235 grams) corn masa flour**
¾	**teaspoon (2.25 grams) kosher salt**
1½	**cups (300 grams) warm water**

1. In a large bowl, whisk together masa flour and salt. Stir in 1½ cups (300 grams) warm water until a soft dough forms, about 2 minutes. Cover and let stand for 30 minutes.
2. Roll dough into a log; divide dough into 18 portions (about 30 grams each). Roll each portion into a ball. (Keep dough balls covered with a damp kitchen towel to prevent them from drying out.)
3. Heat a nonstick skillet or griddle over medium-high heat to 450°F (230°C).
4. Place a small piece of parchment paper, wax paper, or plastic wrap on bottom of a tortilla press. Place 1 dough ball in center; cover with another piece of paper or plastic wrap, and press flat. Remove from press; gently peel off top piece of paper or plastic wrap.
5. Turn out dough into hot griddle, and peel off bottom piece of paper or plastic wrap. Cook for 2 minutes, turning every 30 seconds. (If tortilla puffs, that is OK.) Wrap in a kitchen towel, and repeat with remaining dough balls. Serve warm.

SEÑOR VAINILLA

As you pass El Jardín, the main square and heartbeat of the city that's adjacent to the magestic Parroquia, keep an eye out for a local affectionately known as Señor Vainilla. In the afternoons, you'll often find him there selling unlabeled plastic jugs of his vanilla extract. We can't think of a better baker's souvenir.

THE MERCADOS

A feast for all your senses, a walk through the **Mercado Ignacio Ramírez y de Artesanías** can't be missed. Stalls are filled with brightly colored marigolds, piles of dried chile peppers, fresh produce, street corn, tacos, tortas, and so much more. Everywhere you turn, there's vibrancy and delicious street food. Keep winding through the main mercado until you get to the Mercado de Artesanías. This is the place to buy jewelry, crafts, clothing, *milagro* folk art, and *otomi*, the iconic colorful embroidered textiles.

Lucas Balderas S/N
Zona Centro

SUNSET PASTRY TASTING

Nestled in the heart of the Zona Centro, the rambling **Casa de Sierra Nevada**, a Belmond Hotel, is set among several 17th- and 18th-century buildings. Around every charming corner, you'll find spots to tuck away, as well as trickling fountains, courtyards, and lush foliage. We were invited for a special sunset dessert-tasting on the hotel's rooftop terrace with an intimate view of the grand Parroquia and mountains in the distance. The pastry team, led by Brenda Puente, proudly presented one of almost every dessert served at the hotel's restaurants. The brilliant Tres Leches Parroquia was prepared with communion wafers purchased from the nuns of the church. The Chocolate and Bone Marrow dessert was creatively presented in a faux bone and filled with smoked panna cotta. We also feasted on traditional churros with a chocolate dipping sauce, Oaxacan chocolate mousse cake, sticky toffee pudding, and macarons to name a few. Go for cocktails and dinner. Stay for dessert.

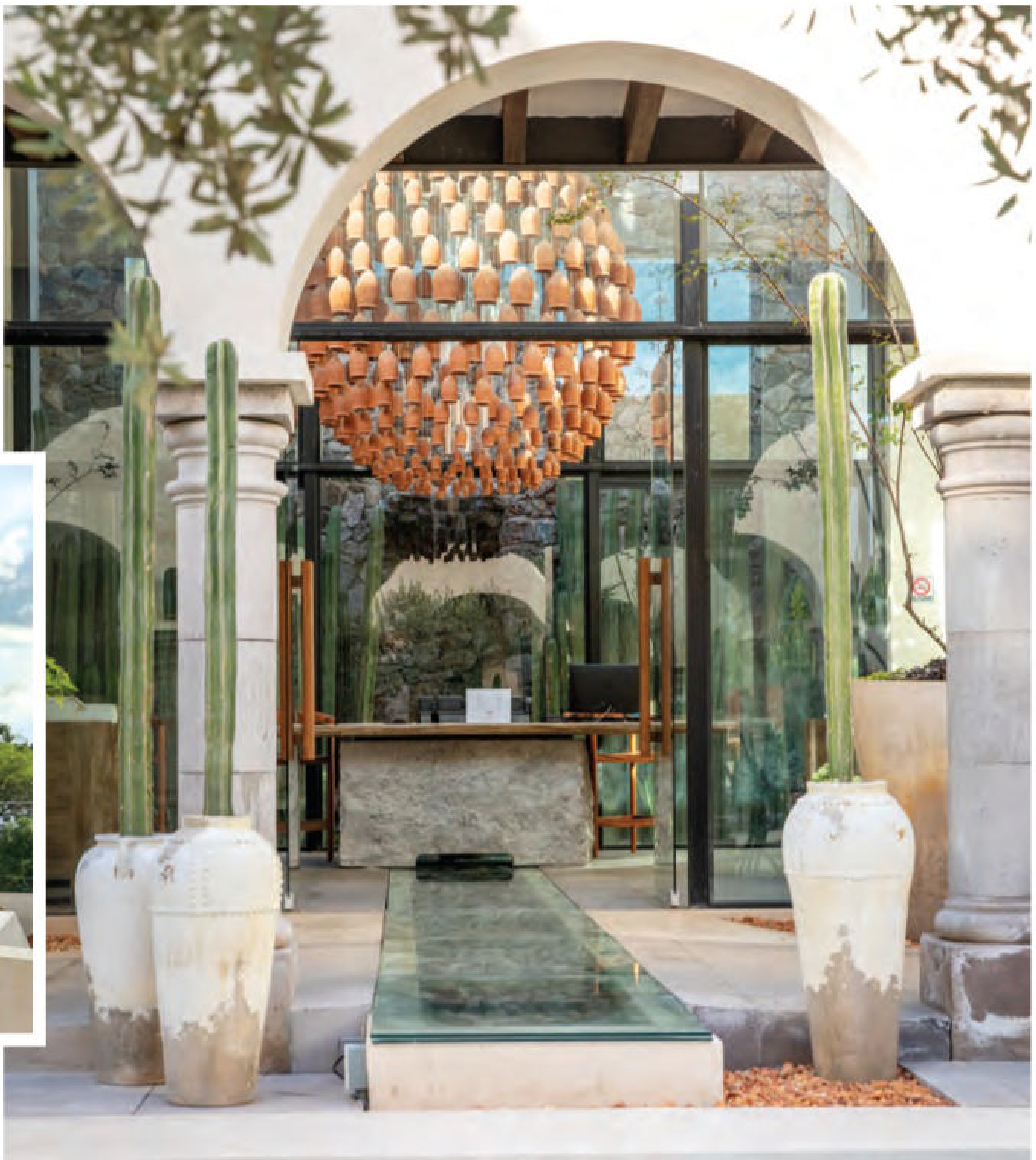
Hospicio 35
Zona Centro

BREAD OF THE DEAD

We visited San Miguel in mid-October, just before Día de los Muertos on November 1–2. On this special holiday, life and death are celebrated throughout Mexico, and families create elaborate altars to honor the deceased. These altars are filled with flowers and the favorite foods of loved ones, including *pan de muerto*, or bread of the dead. This seasonal bread is plentiful in bakeries during October and November.

Carina, the pastry chef at the chic new **Hotel Amatte Community** that sits high above San Miguel, welcomed us into her kitchen to prepare pan de muerto by hand. Pan de muerto is made from a dough enriched with butter and sweetened condensed milk, and Carina adds grapefruit zest to flavor hers. The iconic shaping consists of a round base that represents the circle of life and death. A smaller dough circle is baked on top and signifies the skull of the deceased, and the strips of dough that look like a cross depict bones and tears. After baking, pan de muerto is finished with melted butter and a generous dredge in granulated sugar for an irresistible crunch.

The Amatte Community was built using sustainable materials mostly based on chukum, a limestone-based stucco mixed with resin from chukum trees, semi-hardwood thorny trees native to the Yucatán. Be sure to visit Amatte for a sunset cocktail or tequila at one of its many outdoor bars and restaurants. The view is stunning and so is the hotel property.
Salida Real a Querétaro 168
Col. Centro



PAN DE MUERTO

Makes 10 rolls

Recipe adapted from Hotel Amatte Community

- **3½ tablespoons (53 grams) warm whole milk (110°F/43°C to 115°F/46°C)**
- **2¼ teaspoons (7 grams) active dry yeast**
- **1⅓ cups (266 grams) plus 1 teaspoon (4 grams) granulated sugar, divided**
- **5 large eggs (250 grams), room temperature and divided**
- **¼ teaspoon (1 gram) orange blossom water**
- **¼ teaspoon (1 gram) vanilla extract**
- **4 cups (500 grams) all-purpose flour**
- **1½ teaspoons (9 grams) fine sea salt**
- **1 teaspoon (5 grams) lightly packed orange zest**
- **9 tablespoons (126 grams) unsalted butter, room temperature**
- **2 tablespoons (28 grams) unsalted butter, melted**

1. In a medium bowl, stir together warm milk, yeast, and 1 teaspoon (4 grams) granulated sugar. Let stand until foamy, 5 to 10 minutes.

2. Add 4 eggs (200 grams), one at a time, to yeast mixture, whisking until well combined after each addition. Whisk in orange blossom water and vanilla.

3. In a large bowl, whisk together flour, ⅔ cup (133 grams) granulated sugar, sea salt, and orange zest; make a well in center. Using a wooden spoon, stir yeast mixture into flour mixture until a shaggy dough forms and no dry flour remains.

4. Turn out dough onto a work surface; add 1 tablespoon (14 grams) room temperature butter. Using the heel of your hand and pressing dough out and away from you, incorporate butter into dough. Using a bench scraper, bring dough together into a dough ball. Repeat procedure with remaining room temperature butter until dough is even and elastic and starts to stick together, 5 to 7 minutes.

5. On a clean surface, knead dough by picking up dough, slapping dough onto surface, and folding dough in half; rotate dough 90 degrees. Repeat slapping, folding, and rotating until dough passes the windowpane test, 8 to 12 minutes. (See Note.)

6. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 45 minutes to 1 hour.

7. Punch down dough, and let stand for 10 to 15 minutes. Line 2 baking sheet with parchment paper. In a small bowl, whisk remaining 1 egg (50 grams).

8. Turn out dough onto a lightly floured surface. Divide dough into 10 portions (about 101 grams each). Working with 1 portion at a time, divide dough into 1 (66-gram) piece, 2 (14-gram) pieces, and 1 (7-gram) piece. (Keep remaining dough covered to keep it from drying out.)

9. Shape large piece of dough (66 grams) into a smooth ball, and place on a prepared pan. Brush ball with egg wash. Roll 1 (14-gram) piece into a 3-inch-long log. In center of log, pinch dough, and roll with your fingers to form two smaller logs joined by a thin center. Measuring from center, in each direction, mark ¾ inch. Pinch and roll at each mark to create 4 connected sections. Shape each section into a ball. Repeat with remaining (14-gram) piece. Place a row of dough across top, pressing to adhere. Arrange second row over first row at a 90-degree angle, crossing at center. Press gently to adhere. Brush top with egg wash. Shape (7-gram) piece of dough into a small ball, and place in center on top of large ball.

10. Repeat procedure with remaining dough portions, and place 2 inches apart on prepared pans. Brush dough with egg wash. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 15 minutes. (Once one pan is full, cover and start timing second proof as you shape dough for second pan.)

11. Preheat oven to 350°F (180°C).

12. Bake, one pan at a time, until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes. Let cool on pans for 5 minutes. Lightly brush warm bread with melted butter, and sprinkle with remaining ⅔ cup (133 grams) sugar to coat. Serve warm or at room temperature.

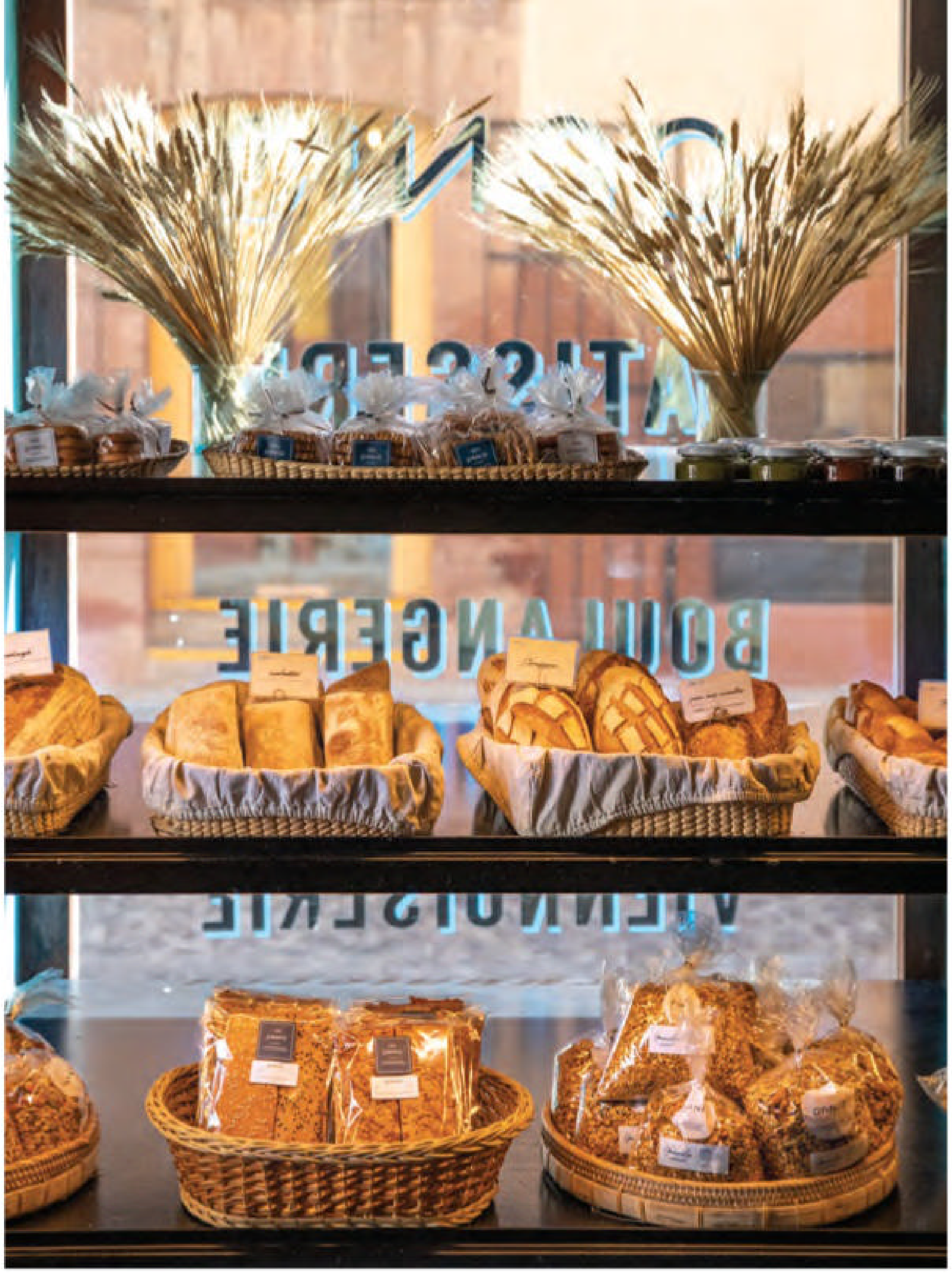
Note: *To use the windowpane test to check dough for proper gluten development, lightly flour your hands and pinch off (don't tear) a small piece of dough. Slowly pull the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If the dough tears, it's not quite ready. Knead for 1 minute, and test again.*

PAN PERFECTION

Pastry chef Marc Misseri is a force in the San Miguel baking community, and to step into his **Panio Atelier** is to step into a bustling workshop where the art of baking is perfected and celebrated. A third-generation baker from an Italian-French-Mexican family, Marc began his journey as a baker in Mexico City before retiring in San Miguel. After realizing there wasn't any amazing bread in the city, he decided to open a small bakery. And with that, people came seeking his bread. There's a line daily for his sourdough boules; baguettes crafted with such precision that you can hear the crunch when you break open a loaf; *garibaldis*, small pound cake-like treats that are glazed with apricot jam and rolled in sprinkles; and conchas—but not just any conchas; you'll find them with crackled sugar tops of vanilla, chocolate, and orange.

Marc didn't stop with bread and his San Miguel outpost. He forged a path to become a lifestyle, with bakeries elsewhere in the city and throughout Mexico.
Salida a Celaya 69
Zona Centro
(additional locations throughout Mexico)

BATHAMMEX



PERFECT PAIRING: CONCHAS AND WINE

Part bar, part bakery, and part café, **Cumpanio** translates to "with whom you share bread." And there's no better place in San Miguel to share a concha, sip on a glass of crisp local wine, and watch the world go by through doors flung open to the energetic Zona Centro. Here, you can enjoy a *concha con nata*, where the pan dulce is split and filled with cream. (Turn to page 107 for our Concha con Nata adaptation.)

This sister location to Panio Atelier features its incredible baked goods in an environment that's always buzzing. Stop in for brunch, lunch, or an afternoon reprieve.
Correo Street, 29, Corner with Recreo
Zona Centro

OTHER FAVORITE SPOTS IN SAN MIGUEL

LOCAL CERAMICS

Step inside the inviting **Terraza-Trinitate** to find an impressive selection of ceramics, from vases to curiosities, serving pieces, and dinnerware. This is a great place to buy gifts, and don't worry, they ship!

Cuna de Allende 10
Zona Centro

ROOFTOP DINING

We love the rooftop terrace of **Atrio** for a long lunch or dinner. The views overlooking the Parroquia can't be beat, and the menu features inspired food with a global viewpoint. Don't miss the soft-shell crab tacos.

Cuna de Allende 3
Zona Centro

LOCAL TRUFFLES

Stop in **Chocolates Johfrej C&V** for a taste of its small-batch, handmade-in-San Miguel truffles that use only the finest Mexican chocolate. Elvira Villaseñor began making the confections more than 100 years ago in Mexico City, and today, her legacy is carried on by her family. In addition to truffles, you can also sit and sip hot chocolate and coffee.

Jesús 2A
Zona Centro

VIÑEDOS SAN LUCAS

SMART NAME (AND FOOD!)

Yes, the name is **The Restaurant**. But this isn't just any restaurant. Here, you'll find the brainchild of owner and San Miguel food pioneer Donnie Masterton. After working as a chef in the US, most recently in Los Angeles, California, Donnie found himself reenergized after moving to San Miguel, and he's been instrumental in bringing the local farming community together.

Sollano 16
Zona Centro

COUNTRYSIDE ESCAPE

Viñedos San Lucas is the perfect excuse to get outside of San Miguel and see the beautiful rolling hills that surround the city. You can enjoy lunch on the terrace that's nestled among vineyards and lavender gardens in full bloom, and stay for a winery tour and tasting. Our favorite wine is the La Santísima Trinidad San Miguel de Allende Blanco, which we ordered every time we saw it on a menu. Santa Catalina, its new brother property, features a fabulous restaurant and luxury accommodations.

W88P+6G Don Chepe

WILL BRAKE FOR COPPER

If you fly in and out of León, be on the lookout for this copper stand on the side of the road near La Sauceda. You'll find some great pieces at fantastic prices. Be sure to leave room in your checked luggage for your purchases. Brian and I learned the hard way that copper can't be taken on board in a carry-on.

Special thanks to ENroute Communications for helping us coordinate our visit.

BAKE WITH US IN SAN MIGUEL!
If you'd like to be added to our interest list to be the first to know about dates and registration for our April 2024 San Miguel Baking Retreat, email *events@bakefromscratch.com*.

Empanadas

UNCOVERING THE HISTORY OF THIS FILLED AND FOLDED PASTRY

BY CHESSA PARKER

PHOTOGRAPHY BY KYLE CARPENTER
RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON
STYLING BY DONNA NICHOLS

Empanadas are a delectable portable pastry made with a crisp dough and filled with endless possibilities and unique combinations. Whether you're serving them as a main meal or a hearty snack, empanadas can satisfy any craving.

The name "empanada" comes from the Spanish verb *empanar*, meaning "to cover" or "to wrap or coat in bread." Empanadas are said to have originated in Portugal and Galicia, Spain, during the medieval Moorish invasions of Iberia. Due to this, the dish most likely came from the Moors who occupied Spain during this time. Yet many areas colonized by Spain, including Mexico, Argentina, the Caribbean, and the Philippines, claim it as their own. Empanadas made with seafood are mentioned by name in a Catalan cookbook from 1520 that features Catalan, French, Italian, and Arabian dishes. Spain is where you'll find the biggest range of empanadas, but they are a staple throughout Latin America, particularly in Argentina.

Empanadas were also once believed to be a meal of honor for the working class of Argentina. In Galicia, Spain, and Portugal, large empanadas were baked to easily feed laborers. Once the pies were cut into smaller sizes, the workers were able to easily transport them as a nutritious and lightweight meal. Depending on the filling, empanadas can be an excellent source of nutrients, as they can be high in protein and carbohydrates, giving a boost of energy.

These Spanish and Latin American pastries are stuffed with a variety of savory and sweet fillings encompassed by a dough that's fried or baked to flaky, golden-brown goodness. In Cuba, the Dominican Republic, and Portugal, they are sometimes referred to as *pastelitos*. In Argentina, a flour-based dough is typically used, and a common filling is meat, hard-cooked eggs, olives, peppers, and onions. In Salta, Argentina, empanadas are typically baked, while in Tucumán, Argentina, they are often fried. Each region adds its own special touches, yet they're all delicious.

Empanadas are most commonly made with a wheat flour or corn flour dough, but some countries call for plantains or potatoes to be used. Whether the filling is sweet or savory and whether you want to bake it or fry can determine the type of dough used. If you are baking savory empanadas, you would typically use flour, butter, salt, egg, and water for the dough; a sweet filling calls for a bit of sugar to be added. Fried empanadas traditionally use only flour, a little butter, salt, water, and possibly baking powder to give the crust a nice puff.

Once the dough is mixed, it's thinly rolled out to a uniform thickness. Circles are cut from the dough, and the filling is added into the center of each. Empanadas need to be sufficiently filled but not overstuffed, because the filling can leak out while cooking. Make sure to leave enough

space around the edges of the dough without any filling touching it to ensure the edges will stick together. To help the edges stick, lightly dip your finger or a pastry brush into cold water and brush along the entirety of the edge of the dough. The circle of dough is then folded into a semicircle with the edges aligning and then crimped to seal the filling inside. It's said that making the perfect empanada is done entirely by hand—one hand holds the dough while the other hand spoons the filling onto the dough and then folds and crimps the edges—and in seconds.

Empanadas can be sealed and crimped in several ways. Perhaps the easiest method is to simply press the edges together with your thumb and index finger. Another way is to press the tines of a fork along the edges of the folded empanadas; this technique is often done before frying or to seal smaller empanadas. If you're feeling fancy, *repulgue* the edges of the empanadas. This is done by pinching one end of the dough into a triangle and folding it onto itself and then repeating the pinching and folding all along the edge, which creates a wavy, braid-like look to the edge of the crust. You can also use an empanada press, which folds and perfectly crimps the edges for you in seconds.

There are many special celebrations during which empanadas are common, from birthdays to weddings as well as Christmastime. No matter if you're marking a special occasion or simply enjoying a family meal, empanadas are a beloved staple.

BEEF EMPANADAS

Makes 15 empanadas

A medley of warm spices, fresh vegetables, and juicy ground beef are packed inside the flaky, deep-fried crust of our traditional Beef Empanadas. Serve with tangy sour cream, fresh pico de gallo, lime wedges, and cilantro for a delicious meal.

1 pound (454 grams) ground beef
¼ cup (35 grams) finely chopped white onion
2 cloves garlic (7 grams), minced
2½ teaspoons (7.5 grams) kosher salt
1½ teaspoons (3 grams) ground black pepper
1 teaspoon (2 grams) ground cumin
1 teaspoon (2 grams) paprika
¼ cup (84 grams) diced tomato
2 tablespoons (4 grams) finely chopped fresh cilantro
2 teaspoons (10 grams) fresh lime juice
1 tablespoon (8 grams) all-purpose flour
Masa Empanada Dough (recipe follows)
Vegetable oil, for frying
Sour cream, pico de gallo, lime wedges, and chopped fresh cilantro, to serve

1. In a large skillet, cook beef, onion, garlic, salt, pepper, cumin, and paprika over medium-high heat, stirring frequently, until beef is browned and crumbly, 10 to 13 minutes. Remove from heat; stir in tomato, cilantro, and lime juice. Stir in flour until well combined. Let cool completely.
2. Line a tortilla press with plastic wrap. (See Note if you do not have a tortilla press.)
3. Divide Masa Empanada Dough into 15 portions (about ¼ cup or 64 grams each). Using prepared tortilla press, press each portion flat. Spoon about 3 tablespoons (42 grams) beef mixture into center of each dough piece; fold dough in half until edges meet. Crimp edges as desired. Cover and refrigerate.
4. In a large Dutch oven, pour oil to a depth of 3 inches, and heat over medium-high heat until a deep-fry thermometer registers 350°F (180°C) to 360°F (182°C).
5. Working in batches, carefully add empanadas to hot oil. Fry, turning occasionally, until golden and crisp, 3 to 5 minutes. Remove using a slotted spoon or spider strainer, and let drain on paper towels. Serve with sour cream, pico de gallo, lime, and cilantro.

Note: *If you do not have a tortilla press, cover dough piece with plastic wrap, and use a baking sheet to flatten the dough to an even thickness.*

MASA EMPANADA DOUGH

Makes dough for 15 empanadas

3 cups (368 grams) masa harina
2¼ cups (540 grams) warm water (100°F/38°C to 110°F/43°C)
¾ teaspoon (2 grams) kosher salt

1. In a large bowl, stir together masa harina, 2¼ cups (540 grams) warm water, and salt until a dough forms. Use immediately.

CHEESY CORN EMPANADAS

Makes 15 empanadas

You don't need to be vegetarian to enjoy these delicious Cheesy Corn Empanadas! Deep-fried to golden perfection, the pastry crust lends itself to a crisp, crunchy bite, while the buttery Oaxaca cheese mixes with fresh corn kernels for a refreshing, delicate flavor. Serve with sour cream and fresh cilantro, and your empanadas are ready for any occasion.

1½ cups (150 grams) shredded Oaxaca cheese
¾ cup (125 grams) fresh corn kernels
3 tablespoons (6 grams) finely chopped fresh cilantro
1 teaspoon (3 grams) kosher salt
1 teaspoon (2 grams) ground black pepper
Masa Empanada Dough (recipe precedes)
Vegetable oil, for frying
Sour cream and chopped fresh cilantro, to serve

1. In a medium bowl, stir together cheese, corn, cilantro, salt, and pepper.
2. Line a tortilla press with plastic wrap.
3. Divide Masa Empanada Dough into 15 portions (about ¼ cup or 64 grams each). Using prepared tortilla press, press each portion flat. Spoon about 3 tablespoons (19 grams) cheese mixture into center of each dough piece; fold dough in half until edges meet. Crimp edges as desired. Cover and refrigerate.
4. In a large Dutch oven, pour oil to a depth of 3 inches, and heat over medium-high heat until a deep-fry thermometer registers 350°F (180°C) to 360°F (182°C).
5. Working in batches, carefully add empanadas to hot oil. Fry, turning occasionally, until golden and crisp, 3 to 5 minutes. Remove using a slotted spoon or spider strainer, and let drain on paper towels. Serve with sour cream and cilantro.

CONCHA CON NATA

HAILING FROM MEXICO, THIS SWEET BREAD GET ITS NAME FROM THE SCORING ON TOP THAT CREATES A SHELL-LIKE PATTERN

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY AMANDA STABILE
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY COURTNI BODIFORD

The amazing concha con nata at Cumpanio in San Miguel de Allende (page 100) inspired our at-home version.

CONCHA CON NATA

Makes 1 concha

Recipe adapted from Cumpanio

This soft and spongy sweet bread is ubiquitous in Mexican bakeries. Cumpanio in San Miguel de Allende, Mexico, shared their concha con nata recipe with us, which we've adapted into a generously sized single serving for you to bake at home. The streusel-like shell topping can be customized to satisfy any craving.

Dough:
⅔ cup (85 grams) plus 1 tablespoon (8 grams) bread flour
2 teaspoons (8 grams) granulated sugar
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1.5 grams) instant yeast*
1 large egg (50 grams), room temperature and lightly beaten
2 teaspoons (10 grams) whole milk
2½ tablespoons (35 grams) unsalted butter, softened

Topping:
2 tablespoons (15 grams) confectioners' sugar
1½ tablespoons (12 grams) all-purpose flour
1 tablespoon (14 grams) all-vegetable shortening
1 teaspoon (4 grams) vanilla extract

Vanilla Whipped Cream (recipe follows)

1. For dough: In a small bowl, whisk together bread flour, granulated sugar, salt, and yeast. Add egg and milk; stir until a shaggy dough forms.
2. Turn out dough onto a lightly floured surface, and knead by hand until smooth and elastic, 8 to 10 minutes. (Dough will go from extremely sticky to lightly tacky and stretchy.) Flatten dough into a 4-inch circle, and place butter in center. Fold dough around butter; begin to knead butter into dough. (Dough will be very soft and sticky and a little messy; use a bench scraper as needed to help you gather the dough.) Knead until butter is completely worked into dough, about 5 minutes. Knead until dough is smooth and elastic, 3 to 4 minutes.
3. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes. Refrigerate dough for at least 1 hour or up to overnight.
4. Spray a 6-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
5. Let dough stand at room temperature for 10 minutes. Lightly knead dough, and shape into a smooth round. Transfer dough, seam side down, to prepared pan.
6. For topping: In a medium bowl, stir together confectioners' sugar, all-purpose flour, shortening, and vanilla until smooth. Pat mixture into about a 4-inch circle. Place on dough in pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.
7. Preheat oven to 350°F (180°C).
8. Using a knife, carefully score topping as desired. (Take care to cut through topping but not into dough.)
9. Bake until golden brown and an instant-read thermometer inserted in center of bread registers 190°F (88°C), 20 to 25 minutes. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on wire rack.
10. Place Vanilla Whipped Cream in a pastry bag fitted with a large open star piping tip (Ateco #828). Halve cooled concha horizontally; pipe whipped cream onto bottom half of concha. Add top half of concha. Serve immediately.

**We used Red Star® Quick-Rise™ Instant Yeast.*

PRO TIP

For a chocolate topping, substitute 1 tablespoon (7.5 grams) confectioners' sugar with 1½ tablespoons (7.5 grams) Dutch process cocoa powder.

Vanilla Whipped Cream

Makes about 1 cup

½ cup (120 grams) cold heavy whipping cream
1 tablespoon (7 grams) confectioners' sugar
2 tablespoons (39 grams) sweetened condensed milk
½ teaspoon (2 grams) vanilla extract
½ teaspoon orange zest (optional)

1. In a medium bowl, beat cold cream and confectioners' sugar with a mixer at medium-high speed until soft peaks form. Add condensed milk, vanilla, and orange zest (if using); beat until stiff peaks form. Use immediately.

Cinnamon-Sugar Popovers
with Peach Compote
page 111

HIGH-RISING QUICK BREADS

PAIRING JUICY FRESH FRUIT WITH SIMPLE STIR-TOGETHER BATTERS, JESSIE SHEEHAN SHARES TWO BREADS THAT BAKE UP TALL AND FLUFFY AND ARE GUARANTEED CROWD-PLEASERS

PHOTOGRAPHY BY KYLE CARPENTER / RECIPE DEVELOPMENT BY JESSIE SHEEHAN
FOOD STYLING BY KATIE MOON DICKERSON / STYLING BY COURTNI BODIFORD

Jumbo Blueberry
Cornmeal Muffins
page 113

CINNAMON-SUGAR POPOVERS WITH PEACH COMPOTE

Makes 6 popovers

If you're looking for an easy-peasy treat with incredible bang for the buck, look no further than the always-delicious—and gorgeous—popover. Popovers take about 5 minutes to assemble (in a single bowl, with only a whisk and a spatula, thank you very much) and bake up tall and billowy in about 30 minutes. These particular popovers are, frankly, the best I've ever made (and I've made A LOT of popovers). They're brushed with melted butter and rolled in cinnamon sugar post-bake, giving them all the freshly-fried-dough vibes. The Peach Compote is nonnegotiable and is the most perfect accompaniment to the warm, sweet, slightly eggy popovers—consider doubling it so you have leftovers. Popover pans make for a dramatically tall bake, but if you do not have one, you can also use regular muffin pans. Fill the cups of the pans two-thirds to three-fourths full and bake for about 30 minutes.

Popovers:

1⅓ **cups (320 grams) whole milk, room temperature**
¼ **cup (57 grams) unsalted butter, melted and cooled slightly**
4 **large eggs (200 grams), room temperature**
1 **teaspoon (4 grams) vanilla extract**
1⅓ **cups (167 grams) all-purpose flour**
1 **tablespoon (12 grams) granulated sugar**
1 **teaspoon (3 grams) kosher salt**

Topping:

½ **cup (100 grams) granulated sugar**
2 **teaspoons (4 grams) ground cinnamon**
¼ **cup (57 grams) unsalted butter, melted**

Peach Compote (recipe follows)

1. Preheat oven to 450°F (230°C). Place a 6-cup popover pan in oven to preheat.
2. For popovers: In a large bowl, whisk together milk, melted butter, eggs, and vanilla until frothy, about 1 minute. Whisk in flour, sugar, and salt until batter is slightly lumpy, about 30 seconds.
3. Carefully remove hot pan from oven, and spray with cooking spray. Divide batter among prepared cups.
4. Bake for 12 minutes. Rotate pan, and reduce oven temperature to 350°F (180°C). Bake until tall, golden brown, and crisp, 15 to 20 minutes more, covering with foil to prevent excess browning, if necessary.
5. Meanwhile, for topping: In a small bowl, whisk together sugar and cinnamon.
6. Carefully remove hot popovers from pan. Brush melted butter onto popovers, and generously sprinkle with cinnamon sugar to coat. Serve immediately with Peach Compote.

PEACH COMPOTE

Makes 1 cup

2 **cups (285 grams) diced fresh peaches (see Note)**
2 **tablespoons (24 grams) granulated sugar**
1 **tablespoon (15 grams) fresh lemon juice**
¼ **teaspoon kosher salt**
½ **teaspoon (2 grams) vanilla extract**

1. In a small saucepan, bring peaches, sugar, lemon juice, and salt to a boil over medium-high heat, stirring just until sugar dissolves. Reduce heat to medium; cook, stirring frequently, for 10 minutes. Remove from heat, and stir in vanilla. Let cool completely, stirring occasionally, before serving.

Note: *Peaches can be peeled or unpeeled for the compote, whichever is your preference. Turn to page 18 for our step-by-step peeling method.*

Learn more from the comfort of your own home in **Baking School.**

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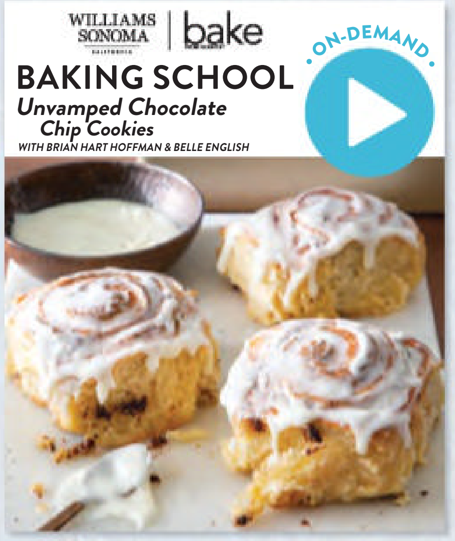
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Baking School In-Depth: Sourdough Bread

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JUMBO BLUEBERRY CORNMEAL MUFFINS

Makes 6 muffins

Say hello to your new favorite blueberry muffins—and when I say "muffins," I mean muffins (as opposed to cupcakes masquerading as such). These not-too-sweet cuties are jam-packed with blueberries and are a little toothsome (in a good way!) from the cornmeal. "Jumbo" is my middle name, but if you prefer your muffins standard size or don't own a jumbo muffin pan, never fear! Line 12 regular-size muffin cups with paper liners, evenly divide the batter among the cups, and bake for 20 to 25 minutes.

1	**cup (200 grams) granulated sugar**
⅓	**cup (75 grams) vegetable oil**
2	**teaspoons (8 grams) vanilla extract**
2	**large eggs (100 grams)**
½	**cup (120 grams) sour cream**
1½	**teaspoons (7.5 grams) baking powder**
¼	**teaspoon (1.25 grams) baking soda**
½	**teaspoon (1.5 grams) kosher salt**
2	**cups (280 grams) fresh or frozen blueberries**
1½	**cups (188 grams) all-purpose flour**
½	**cup (75 grams) plain cornmeal**
Turbinado sugar, for sprinkling	

1. Preheat oven to 400°F (200°C). Generously spray a 6-cup jumbo muffin pan with cooking spray.

2. In a large bowl, whisk together granulated sugar, oil, and vanilla for 30 seconds. Add eggs, one at a time, whisking until combined after each addition; whisk in sour cream. Sprinkle baking powder on top; whisk vigorously until combined. Repeat procedure with baking soda and then salt. Gently fold in 1½ cups (210 grams) blueberries, flour, and cornmeal just until no streaks of flour remain. Divide batter among prepared cups; press remaining ½ cup (70 grams) blueberries into top of batter. Generously sprinkle turbinado sugar on top.

3. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes, covering with foil during final 5 to 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Gently run a knife around muffins; remove from pan, and serve warm.

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– Putt Wetherbee, owner, and his daughters

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